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Passion Fruit Culture
Annual Conference Victorian Central Citrus Ass'n
Interstate News and Notes
Apple and Pear Standards
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Motor, Pig and Poultry Notes
New Fruit Juice Laboratory

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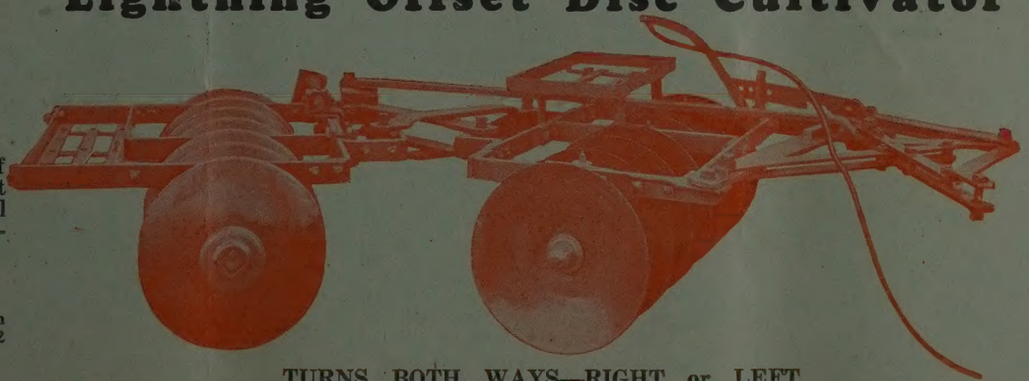

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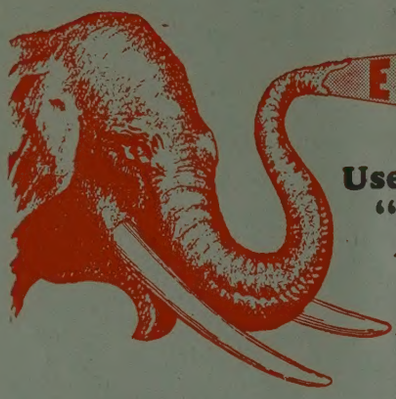

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Extract from "BETTER FRUIT," March, 1937, by Dr. R. L. Webster, Entomologist, State College of Washington, Pullman: CODLIN MOTH COVER SPRAYS—"Ever since the imposition of an arsenic tolerance in 1926, and even before that time, investigators have been testing other materials which may be used in place of lead arsenate. Following all these intensive and extensive investigations lead arsenate appears to have certain inherent qualities which place this material foremost as an insecticide for codlin moth control."

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Motor Cars, Trucks, Tractors

PETROL SAVING A NATIONAL DUTY.

Extra Air-Valve Ensures Economy.

IT was common practice a few years ago for motorists to fit a manual-controlled extra air-valve to their cars to avoid petrol waste. In view of its effectiveness it is somewhat surprising that the modern owner does not have this useful accessory fitted. The purpose of this air-valve, as its name implies, is to permit an additional supply of air to the cylinders along with the carburetter mixture.

If the carburetter is set to provide maximum power when the engine is pulling hard and when most power is required, the mixture is inclined to be unnecessarily rich while the engine is running under a light load. It is in the latter condition that the extra air-valve is useful. It may also be used as a brake when descending long gradients.

Dashboard Control.

The valve is fitted in a special angle for bolting to the induction system, and is operated by means of a Bowden wire control, arranged with a lever or threaded snap-back device which enables the driver to adjust the air-valve opening to a nicety and snap it back out of action by pressing a button on the dashboard.

Thus, when the engine is started or pulling hard, the air-valve can be closed. At other times it can be opened to the extent which proves most satisfactory in any particular circumstance. When the valve is open air is sucked into the cylinder along with the mixture, and thereby reduces suction on the carburetter petrol jet, resulting in a smaller amount of petrol being used, with a correspondingly larger volume of air.

WISE MOTORISTS NOTE OIL TEMPERATURES.

Effective Lubrication Demands Correct Degree of Heat.

Modern automotive designers are taking into consideration that the temperature of the oil in the engine base chamber is an important factor in trouble-free motoring. One evidence of this is the use of new types of radiator grille, set low down and designed to allow a draught of air passing through and flowing round the sump. An American authority, after a series of tests, stated that the temperature of the sump oil in an engine when it is cold is about 12 degrees C. This increases to 14 degrees C. after five minutes' running and 16 degrees C. after 10 minutes, while 20 minutes' running increases the temperature to 20 degrees C. However, an hour's driving brings the oil temperature up to 60 degrees C. From these figures it will be appreciated that a much longer time is occupied in warming the oil than the cooling water, but as fairly hot and thin oil is necessary to get properly into the cylinders and provide effective lubrication, but will not do its work properly when it is too hot, the need for some exact method of controlling its temperature will be appreciated.

It is stated that serious attention is being paid to the possibility of warming the oil more quickly by by-passing some of the heated cooling water round it and then providing some means of maintaining it at a constant temperature while the engine is running.

FIRST AID.

Patient: "Doctor, I feel like killing myself. What shall I do?"

Doctor: "Just leave it to me."

LOOSE GRAVEL IS A MENACE.

The touring department of the N.R.M.A. urges motorists to observe care when travelling over roads on which the surface has become loose by reason of continued dry weather coupled with heavy traffic.

Having become accustomed to travelling long distances over tar-paved surfaces along our highways, tourists are apt to disregard the fact that roads which are not tar-sealed or of concrete do not usually possess the same gripping surface in certain circumstances.

PREVENTION BETTER THAN CURE.

MANY ACCIDENTS are caused through laziness. Some drivers cut corners, so bringing themselves on the wrong side of the road at a point where it is most dangerous, because of restricted forward vision.

Another example is parking with the car facing in the wrong direction. There is very little trouble involved in turning the car round, or in stopping on the correct side and walking a few yards extra to cross the road on foot. Accidents have occurred through an approaching driver having tried to pass on the left side of a car parked on its wrong side.

The danger is much greater when the parked car can is left with head lights full on.

It is the driver who is too lazy to get out of his car to ring a friend's door bell, but sits in the car and hoots impatiently, who has been mainly responsible for legislation in many places restricting the use of hooters.

OIL TROUBLE ON OLD CARS.

When in an old car greatly increased oil consumption is accompanied by slipping of the clutch, it is possible that the oil is being pumped past the rear main bearing into the clutch pit, there getting on to the clutch facings and causing them to slip.

This is a trouble which generally needs a major overhaul for correction, the main cause of it being such excessive wear in the rear main bearing that the oil can get through.

This wear on the rear bearing will also be accompanied by wear on the other bearings, and it is also possible for examination to disclose excessive looseness in the connecting rod bearings.

To nip such trouble in the bud, it is an excellent scheme to have all bearings tightened at about 20,000 miles. This will prevent the small amount of wear which has certainly developed by then from rapidly increasing with the disastrous results described.

GLASS BRAKE LINING.

One of the last things motorists would think of associating with glass is brake lining, yet there is quite a possibility in the not distant future, that glass fibre brake linings may be used in motor vehicles.

Investigations are being conducted in this connection overseas, and it is believed that a mat of glass fibres bound together with synthetic resin will provide a lining which will be heat insulating, as it acts as a buffer, preventing the transfer to the brake-shoes of heat generated by friction when the brakes are applied. The heat, instead, goes to the brake drums, where it is dissipated. Cooler brakes would result. Glass fibre linings, it is believed, would prove less subject to dampness, and would not grab.

The patent for brake linings, incorporating glass fibres, has been assigned to one of the world's largest motor corporations.

ONE HEADLIGHT FUNCTIONING.

Danger to Road Safety.

According to the safety department of the National Roads and Motorists' Association, there are still a large number of motor vehicles being driven on roads at night with only one headlight functioning.

This produces many dangerous situations, especially when the off-side lamp is out of action, as oncoming traffic is likely to mistake the car for a motor cycle and allow insufficient room when passing.

The association reminds drivers that the operation of a motor car with one headlight is a breach of the traffic regulations and appeals to them to keep a close watch on their lights.

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Apple and Pear Publicity

Nation-wide Campaign

A nation-wide publicity campaign to promote local consumption of Australian Apples and Pears will begin on, probably, March 20. The date will be fixed definitely by the Apple and Pear Board so soon as information about seasonal conditions in the various States is received.

Complete press and radio allocations have been made, and many other forms of publicity have been adopted. Huge posters will appear on hoardings throughout the Commonwealth, and millions of leaflets, window strips, handbooks, and household publications are being prepared, including specially compiled recipe books.

Apple Weeks will be held in every capital city. The Department of Information is co-operating with the Board in the preparation of the publicity plan, which will be effected in each State.

State and private schools will be visited, and large-scale Apple distributions to children are planned. In Queensland, for instance, the local Acquisition Committee has arranged that every child in the State will receive gifts of the fruit, and everywhere creches, kindergartens, primary, and secondary schools will be visited. The press advertising campaign is one of the widest undertaken in the Commonwealth.

There are handwriting and essay competitions for children. A visual education film is being supplied to every school in Australia possessing a projector.

At Royal Shows, Garden Week and other big public displays, special exhibits of Apples and Pears will be made. In Victoria there will be a series of "Apple tours" daily for two months through the orchard areas when lectures and demonstrations will be given on Apple varieties.

A poster competition will be held: this is open to all artists, professional and amateur.

PERSONAL

Mr. C. W. McRostie, a well-known figure in the fruit trade is standing on behalf of the Liberal Country Party for election in the Legislative Assembly of Victoria for the East Gippsland seat. Mr. McRostie is the Victorian representative of several interstate fruit forwarding organisations, and is widely esteemed.

Mrs. E. W. Thompson, wife of the Secretary of Melbourne and Metropolitan Retail Fruiterers' Association, has been in hospital for over two months. Sympathy is extended to the sufferer, with sincere hopes for a speedy recovery.

In giving an interesting survey of market prospects, **Mr. E. J. Roberts,** popular chairman of the Mildura (Vic.) Dried Fruits Association, expressed the opinion that the outlook was good and a full measure of trade seemed assured owing to limited carry-over stocks.

As the result of recent negotiations, Irymple Packing Pty. Ltd. (Vic.), now has a financial interest in Aurora Packing Co. Pty. Ltd., and **Mr. Peter Malloch** has been appointed managing director.

Cr. J. R. S. Lochhead welcomed the large number of growers who attended the recent Merbein Dried Fruit Growers' Union (Victoria) field day at the Birdwoodton Research Station.

Mr. A. R. Townsend, chairman of the Fruit Industry Sugar Concession Committee, visited the Murrumbidgee Irrigation Area recently and gave growers the benefit of his observations and investigations of orchard methods in California.

Mr. A. E. Hocking, of the Graceburn Valley Orchards, Healesville (Vic.) is the endorsed United Country Party candidate for the Allendale seat in

PERSONAL—*Continued*

the Legislative Assembly, Victoria. The elections for the State Parliament will be held this month.

NEWS IN BRIEF.

Valuable experimental work on fruit juices is being done by the Council for Scientific and Industrial Research in its new laboratory at Homebush. Attention is being given first to Apple, citrus, Pineapple, Grape and Prune juices. Later on work will be done on Tomato, Passionfruit, berry and some vegetable juices.

The enormous development of the fruit juice trade was revealed in a statement recently made by the Council for Scientific and Industrial Research. During 1938, some 200,000,000 gallons of fresh fruit juice were prepared in U.S.A., from about 1,000,000 tons of fruit.

In Europe, Apple juice is the most important.

A Field Day was arranged on Febraury 1 for the Merbein growers, by the Merbein Growers' Union. This proved to be most interesting and instructive. Good attendance was recorded.

SWEET POTATO VINES CAN KILL.

An orchardist who recently stated that sweet potato vines make excellent cowfeed and can be used as spinach is on dangerous ground. At certain stages of their growth the vines contain glucoside, which will produce prussic acid. Sweet potato vines have been fatal to pigs in Queensland on numerous occasions.

Letter to the Editor

DIP FOR SULTANAS.

The Editor, "Fruit World."
Sir,

In reply to Mr. Robjohns' comment on my notes in January issue referring to the shortage of carbonate of potash for dipping Sultanas. I would like to say that in the early days of processing Sultanas with this substance a good deal of Pearl ash was used, and is quite satisfactory, although containing certain impurities. The ashes of burned vine cuttings was also used, but is a laborious process collecting the ashes, and the work involved was not economical when compared with the pure carbonate of potash.

At the present time Mr. E. Orton, who is attached to the Commonwealth Research Station at Merbein, is investigating the possibilities of using a substitute, but up to the present has not been able to find one which is entirely satisfactory. Realising the importance of carbonate of potash to the dried fruits industry, Mr. Orton is carrying out a number of experiments this season to find a substitute. This officer has already cut the quantities of carbonate of potash in half by the addition of potassium linoleate to the cold dip, and this means that a great saving will be effected this year. If no substitute can be found, we may yet be obliged to save the ashes of vine pruning.

Yours,
"NEMO."
Renmark, S.A., 22/2/40.

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NEPTUNE SPRAYS . . .

The better quality of NEPTUNE Sprays is always obvious by comparison with others. NEPTUNE Sprays conform to the highest standards, and they are consistently uniform in strength and quality. Successful orchardists recommend them. Try them yourself and prove that they're better!

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N 1 804

Combating Mould in Grapes

The Use of Sodium Bisulphite in Packages.

IT IS A COMMON PRACTICE in California to fumigate loaded cars of Grapes with sulphur dioxide in order to retard development of mould in transit. This treatment generally protects the fruit for two or three weeks, so that the Grapes need no additional fumigation with sulphur dioxide or auxiliary treatments when they arrive on the market.

Grapes intended for storage, however, need some additional treatment. This can often be done by re-fumigation at frequent intervals. When they cannot be re-fumigated, either because of the package or place where they are stored, sodium bisulphite is added to the package—a chemical which releases sulphur dioxide slowly upon reaction with moisture in the air. The technical grades of powdered sodium acid sulphite or sodium metabisulphite have been found suitable for this purpose.

In lug packs such as the display lug, the chemical is sifted into the pad upon which the Grapes are commonly packed.

It is important that only 5 grams of sodium bisulphite be added to the package, and that the distribution of the powder be even through the sawdust or pad and does not come into direct contact with the fruit. The sodium bisulphite treatment should not be used with wet Grapes or sawdust.

Watered the Milk?

"Where I stayed last Easter, we had so much rain that I had to go about walking on my hands to keep my feet from getting wet," said the tourist.

"That's nothing," replied the old farmer. "The last time it rained here my men had to go down in a submarine to milk the cows!"

Superficial Scald in Granny Smith Apples

(By J. A. Beare, B.Ag.Sc., Research Officer, Department of Agriculture, South Australia)

SUPERFICIAL SCALD frequently causes considerable wastage in cold-stored Granny Smith and other susceptible Apples, and spoils fruit which is otherwise excellent. In South Australia most growers rely upon sweating and late picking to control this disorder, but these methods are unreliable, and have the added disadvantage of considerably reducing the storage life, hence the value of the Apples.

Oiled wraps have been found to control scald effectively, and have been in general use in some of the other States, and overseas Apple producing countries for several years.

A storage trial with Granny Smith Apples was carried out last season at the Government Produce Department Cold Store at Light-square, Adelaide, to demonstrate this point in South Australia.

Sweating, late picking, and oiled wrapping were the treatments investigated. The experiment involved 24 cases of fruit, 12 of which were picked on March 31 and packed on April 3, and 12 were picked and packed on April 17; thus two and a half weeks elapsed between pickings. The 12 cases in each pick were subdivided into three sweating treatments, as follows:—

(a) Four cases placed in cold store immediately after packing.

(b) Four cases held at the grower's shed for one week.

(e) Four cases held at the grower's shed for two weeks.

Four packing treatments were superimposed on the sweating treatments, the four cases from each sweating treatment being treated as follows:—

(a) One case packed unwrapped in a dump bushel case.

(b) One case packed unwrapped in a dump bushel case, but with shredded oiled paper between layers of fruit. (One half of the amount of paper was used as would have been required to wrap the fruit).

(c) One case packed in ordinary sulphite wraps in an export bushel case.

(d) One case packed in oiled sulphite wraps in an export bushel case.

Treatments (a) and (b) in which the fruit was stored loose in dump bushel cases were included to cover local cold storage practice. The treatments were identical, except that 6 oz. of shredded oiled paper were distributed among the fruit in treatment (b).

In treatments (c) and (d), wrapping, packing, and handling were carried out as far as possible in accordance with commercial usage for overseas export.

The fruit was held at 32 deg. F. to 34 deg. F. in commercial storage until August 15. It was then removed to the basement until September 1 to represent the marketing and retailing period. This period was longer than that of overseas shipment, but shorter than the period for which Granny Smiths are often held for local markets.

The fruit was all hard green, and showed practically no wastage on removal from cold store. During the two and a half weeks' holding period it ripened considerably, but was still in excellent condition, except for scald and moulds developing secondarily on the scald. These were the only important disorders.

The Effect of Delayed Picking.

Scald was very much worse in the late picked fruit than in that picked earlier. This is the reverse of what is expected when this treatment is used for scald control.

The following are the mean percentages of superficial scald in the unwrapped fruit from all three sweating treatments:—

	Mean % Superficial Scald.
Unwrapped fruit, picked March 30	7.8
Unwrapped fruit, picked April 17	47.0

Not only was there less scald in the early picked fruit, but it was generally so slight as to be of no commercial importance. That which occurred in the second pick was nearly all very severe, and much secondary mould invasion rendered the fruit quite unsaleable.

In addition to an increase in scald, late picking had an adverse effect on the condition of the fruit, which was riper and developed mealiness sooner than earlier picked fruit. In other words, the potential storage life of the earlier picked fruit was longer, and its condition ex store and later was better than that of the later picked fruit.

The Effect of Sweating.

The effect of sweating is shown below:—

	% Superficial Scald. 1st pick.	2nd pick.
Unwrapped fruit stored immediately	7.6	82.3
Unwrapped fruit sweated one week	11.4	40.5
Unwrapped fruit sweated two weeks	4.4	18.4

There was a slight increase in scald in the earlier picked fruit subjected to one week's sweating, but a decrease with two weeks' sweating. None of this damage, however, was of commercial importance. In the fruit from the second pick, in which severe scald occurred, sweating reduced wastage considerably but 40.5 per cent. still showed in fruit sweated one week, and nearly 20 per cent. in fruit sweated two weeks. This fruit, moreover, was riper and did not hold up as well ex store as unscalded fruit which had been stored immediately.

In the more detailed experiment carried out by the Victorian Department it was found that the optimum sweating period for the control of scald varied both with the maturity of the Apples and the sweating temperature. Complete control was rarely obtained, and too long or too short a sweating period occasionally resulted in an increase rather than a decrease in scald. **Both the Victorian and our own experiments, therefore, show that sweating is unreliable in scald control.**

The Effect of Wrapping.

Excellent results were obtained from oiled wraps. The following are the percentages of scald found in the second maturity fruit which had been stored immediately. (This fruit showed the worst scald):—

Wrapping Treatment.	% Superficial Scald.
A. Unwrapped	82.3
B. Unwrapped, but with shredded oiled paper between the layers	3.8
C. Plain sulphite wraps	61.4
D. Oiled sulphite wraps	1.3

Oiled paper, whether used as a wrapper, as in treatment D. or distributed among unwrapped fruit, in treatment B, reduced scald to negligible proportions. The small amount of scald which was present in these treatments was so slight as to be of no commercial significance, consisting mainly of only a slight spotting at the calyx end of the Apples.

Where oiled paper was not used the majority of the Apples

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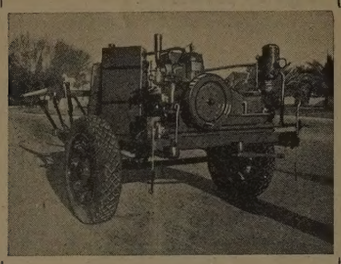

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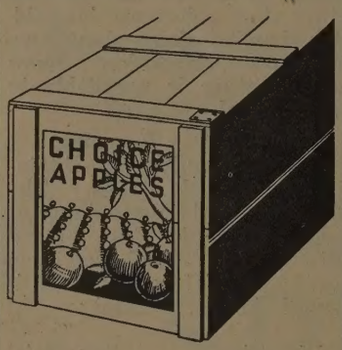

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ADHESIVE

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Obtainable from all Hardware, Paint and other Stores.

were severely affected, and mould developing secondarily on the scalded areas made the fruit practically useless. Even unaffected fruits had a slight mouldy flavour.

A summary of all results is shown in Appendix I.

Summary and Conclusions.

The experiment was designed to show the effect of late picking, sweating, and oiled paper on the control of scald.

Late picked fruit showed very much more scald than early picked fruit.

Sweating reduced scald, but did not control it efficiently.

Late picked fruit, particularly if sweated for one or two weeks, opened up in poorer condition, and became mealy sooner than fruit picked in prime condition and stored immediately. These treatments are not only ineffective, but reduce the value of the Apples.

Oiled paper gave complete control of scald in both loose stored and wrapped fruit. Its effect over-rode all other treatments.

It is possible to pick scald susceptible varieties in prime condition, and store them immediately, if oiled paper is used. Their potential storage life is preserved and they will reach the customer in good order.

Shredded oiled paper through the case will control scald in fruit stored loose in dump cases.

APPENDIX I.

Percentage of scald obtained in various treatments in Granny Smith Apples.

	Unwrapped.	Shredded oiled paper.	Plain wraps.	Oiled wraps.
Picked 30th March, 1939.				
Stored immediately	7.6*	0	1.9*	0
Sweated one week	11.4*	0	3.2*	0
Sweated two weeks	4.4*	0	0	0
Picked 17th April, 1939.				
Stored immediately	82.3	3.8*	61.4	1.3*
Sweated one week	40.5	3.8*	19.6	0
Sweated two weeks	18.4	1.9*	15.2	0

*Very slight.

—"S. Aust. Jour. Agric."

Get the Sprays to Work

MORE CODLING MOTH ABOUT.

It may make Mother Codling happy to see her broods of grubs hatching out, but it's no joke for the orchardist. Provided control measures have been properly carried out and the infestation is kept to a minimum the losses should not be serious. The spraying programme should be varied, with the view of keeping down the residue of lead arsenate on the fruits at harvesting.

Spraying Should Be Regular.

Spraying at intervals of three weeks until the fruit is harvested should be continued in districts where difficulty is experienced in keeping Codling Moth under control.

The basis of any satisfactory Codling Moth spray under difficult conditions is lead arsenate powder at the rate of 3 lb. to 100 gallons. A spray that will ensure effective control is one of white oil emulsions at the rate of 1 gallon per 100 gallons of lead arsenate. But this, however, will also increase the spray residue.

Codling Moth eggs are destroyed by white oil and the spray should be applied thoroughly to foliage as well as fruit, as many eggs are laid on the leaves away from the fruit.

When Arsenical Spray Unnecessary.

Where the Codling Moth is not such a serious problem, or where the infestation is very light, growers should adopt a non-arsenical spray programme.

White oil 1 gallon plus nicotine sulphate 1 pint per 100 gallons will be found satisfactory in such cases.

Moth is satisfactorily controlled by white oil-nicotine sulphate, and generally the fruit has a more finished appearance after the use of this spray.

This white oil nicotine sulphate spray is strongly recommended to combat infestation by small grubs right at maturity of the fruit or if there is a possibility of the harvested fruit carrying eggs.

Applicable.

Two girls were having tea together.

"Why do you always call your mother 'the mater'?" asked one.

"Because she has managed to find husbands for four of my sisters," replied the other.

EXPERIMENTS IN FRUIT STORAGE

Valuable Knowledge Gained.

CONSIDERABLE headway has been made at the Food Preservation Laboratory, Homebush, N.S.W., in solving storage problems relating to Oranges, Apples, Pears, Peaches and Plums.

Officers of the Department of Agriculture and the Council for Scientific and Industrial Research are co-operating. Experiments are also being carried out at Gosford.

Problems of mould wastage, loss of condition and behaviour in cool storage as applying to coastal grown Oranges have been closely investigated.

It has been demonstrated that for control of rotting caused by green mould, the most satisfactory fungicidal treatment is still the dipping of fruit for three minutes in a five per cent. solution of borax at 110 deg. F. Results obtained with Shirlan W.S. have been good.

The careful handling of citrus fruit, particularly after rain, has again been demonstrated as most important. Further tests have been made of various methods of waxing Oranges, and a modified hot fog method for the prevention of shrinkage and maintenance of condition has produced good results.

Tests showing the effects of gas storage on various fruits have been made. Jonathan Apples gave good results. The incidence of superficial scald, however, is greatly increased under gas storage. The use of oiled wraps on all fruit for gas storage will overcome this difficulty, it is believed.

Additional knowledge has been gained on the control of soft scald in Jonathan Apples.

So far as Pears are concerned, the chief aim has been to note the various types of cool storage disorders as they apply to different varieties from different districts.

Plums for Overseas.

The Wilson Plum exported to the East, it has been shown, has a brief life. On the other hand, the Santa Rosa variety has been kept for eight weeks. Plums have been kept a much longer period by varying the storage temperature than by storing at 32-deg. or 34-deg. F. continually.

SPRAY NOW all DECIDUOUS TREES for the destruction of all leaf and fruit-eating pests, and APRICOT TREES for the control of Scab and Shot Hole WITH

Paterson's . . **CLENSEL** INSECTICIDE AND FUNGICIDE

EASILY MIXED — NON POISONOUS

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Obtain your copy of this convenient volume of useful information. Order your trees from Goodman's this season, and assure for the future, beautiful harvests of finest fruit. All trees supplied by us are from splendid proven parent stock. All hand lifted.

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Picnic Point Nurseries, BAIRNSDALE, Vic.

FRUIT JUICES

NEW LABORATORY IS AT WORK AT HOMEBUSH (N.S.W.) FOR FRUIT JUICE INVESTIGATIONS.

Appreciated Activity by the C.S.I.R.

THE ERECTION of a small laboratory building to house special fruit juice investigations is now just about complete; the building is located alongside the main laboratory of the Council's Section of Food Preservation and Transport at Homebush, N.S.W. The total cost for erection and equipment of the new laboratory will amount to about £2,800, of which £2,000 will come from the Council's vote, and £800 from the revenue fund derived from the sale of fruit at the Griffith Research Station, the N.S.W. Water Conservation and Irrigation Commission which has an interest in that revenue having agreed to the allocation.

Judging from the various approaches that have been made to the Council in the past, there is no doubt that **there is a persistent demand on the part of the Australian fruit growing industry for assistance in the utilization of surplus and culled fruit of all varieties.** With the outbreak of war and the consequent difficulty of exporting anything like the usual proportion of the Australian fruit crop, this demand has been accentuated.

Much work on the general problem has been carried out in other countries, e.g., by Professor Cruess and his team at Berkeley, California, and as a result a considerable amount of information is available regarding the various avenues of disposal in the form of **juice, dried fruit, crystallized fruit,** etc., but on the other hand this information is in many cases not directly applicable to the particular fruit grown in Australia.

Of late, there has been much activity in other countries in the utilization of fruit in the form of fresh fruit juices. In August, 1937, the Second International Congress for the Utilization of Unfermented Fruit Juices was held in Berlin. On that occasion, an officer of the Council (Mr. N. E. Holmes) who attended the Conference reported that the production of the juices in question had reached large proportions in Continental centres, and that the general tone of the discussions indicated that a considerable increase in production might reasonably be expected.

In July, 1938, the Council was furnished by the Department of Commerce with a copy of a detailed report on fruit juices by the Department's Fruit Officer in London (Dr. T. H. Harrison). This report, too, drew attention to the large amount of work being done on fresh fruit production in European countries.

From information received by the Council, some

200 million gallons

of the fresh fruit juice were prepared by the United States of America in the year 1938 from about 1,000,000 tons of fruit. In America, **Pineapple, Tomato, and citrus** juices are the most important from the commercial point of view, but an increasing consumption of **Apple and Cherry juices** is likely in the near future.

In Europe, Apple juice is by far the most important fresh juice at the present time.

The whole question of fruit juice research was raised by the Council at a meeting of the Standing Committee on Agriculture held in Perth in September, 1938. The Committee was in accord with the proposals put forward to the effect that some work should be commenced by the Section of Food Preservation and Transport. The Australian Agricultural Council also supported the proposal, and recommended that the necessary funds should be provided.

Following that recommendation, the Commonwealth Government subsequently authorised the Council to proceed with its plans for the establishment of the special fruit juice laboratory at Homebush.

Prior to the erection of this new laboratory, a small commencement had already been made by the Section on **Orange and Pineapple juices.** Attention has also been given to the selection of suitable lacquers, and methods of applying them to the cans to prevent metallic contamination of canned juices.

In the new laboratory, attention will first be given to Apple, citrus, Pineapple, Grape, and Prune juices, and later it is hoped to work on Tomato, Passionfruit, berry, and some vegetable juices.

The production of fruit juices in a new environment is not, as a rule, simply a question of applying the methods of extraction, sterilization, etc., used elsewhere: much preliminary investigation is generally needed if juices of a uniformly high quality are to be produced. A rather elaborate processing technique is necessary with most fruits to produce a stable, sterile juice, and some of the treatments, paricularly sterilization, may have a marked effect on the flavor of the juice.

Since different varieties of the same class of fruit differ materially in their response to treatment, it is necessary to study the effects of variations in treatment with each variety in order to define the most satisfactory processing technique.

The stage of maturity at which the fruit is picked also affects the response to treatment.

Moreover there are difficulties to be overcome before juice of the right flavor to suit the public's taste can be produced. From this point of view the natural sugar-acid ratio is most important. This ratio varies both with variety and maturity, and blending of juices is practised to obtain a product with the desired sugar-acid ratio and also a suitable balance in the other constituents affecting flavor.

Thus for the production of Apple juice in Australia much remains to be learnt regarding details of blending, clarification, sterilization, storage, and carbonation, and there are similar problems with regard to other juices.

Juices are already being produced by various commercial organisations in Australia, but most of these are still working on a relatively small scale.

The primary object of the work in the new laboratory will be to obtain information necessary to ensure development of the industry on sound technical lines.

Due attention will be given in the research programme to a study of costs of production, but sufficient is known already to support the view that the production of fresh fruit juices cannot be carried out particularly cheaply. Accordingly, the market will not be unlimited and fruit juices will not give a complete answer to the utilization of surplus and cull fruit. They may, however, reduce that problem to some extent.

IMPROVED TECHNIQUE NEEDED IN FRUITGROWING

Useful Hints From California.

Greater Efficiency Will Offset Losses.

Statement by Sugar Concession Committee Chairman.

Commenting on the danger of profits from Australia's home-consumed canned fruits being insufficient to cover losses on the proportion exported. Mr. A. R. Townsend, chairman of the Fruit Industry Sugar Concession Committee, during a visit to the Murrumbidgee Irrigation Area, suggested more efficient methods by Australian growers.

If the methods used in California were adopted, he said, it would mean increased average yields, hence lower prices would become more profitable than present prices.

In 1931, said Mr. Townsend, export sales were only 30 per cent. of the total, but to-day, 60 per cent. is sold overseas. New areas are coming in, and it will not be long before the percentage will increase to seventy-five.

"Therefore, it is quite obvious," he said, "that profit from the 25 per cent. consumed in Australia will not cover losses which may be expected on the remainder.

Mr. Townsend went on to say that it could not be expected that the Sugar Concession Committee and the Government will require the sugar producers of

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Orchard Sprays

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Highest Grade and Purity

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Supplies Obtainable All Stores

Queensland and N.S.W. to provide additional sums from their own diminishing returns to allow fruit-growers and canners to receive substantial fixed minimum prices for the whole of their fruit."

Productive efficiency developed to the highest possible degree in both growing and canning branches of the industry, was the only safe course to adopt to offset anticipated losses.

In Mr. Townsend's opinion, Australian canneries are just as efficient as Californian. Costs therefore could only be reduced by larger intakes of fruit, resulting in smaller overhead per unit of production.

Anyone carefully investigating orchard methods in California could not but feel that Australian growers were not achieving anything like maximum yields, said Mr. Townsend.

Growers should endeavor to increase their overage yields. If they succeeded in doing so they might be better off at £8 a ton than at £10 a ton under present conditions.

Mrs. Smith: "How are you, Mrs. Brown?"

Mrs. Brown: "Oh, I've nothing to grumble at."

Mrs. Smith: "Then your husband's joined up, too. What regiment is he in?"

Real Fruit For Ice Blocks

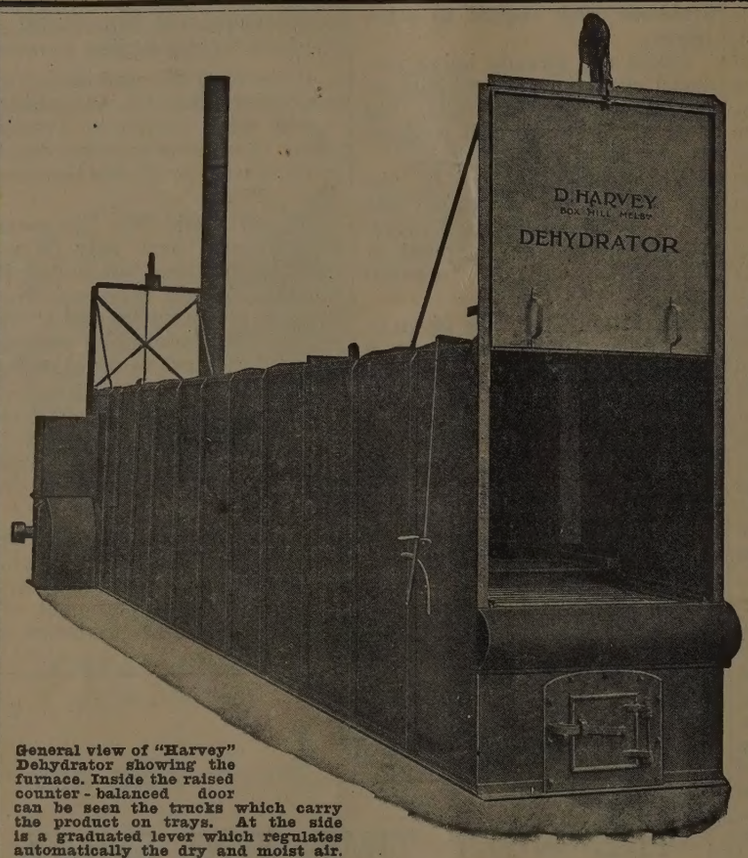
Better ice blocks will be the order in future, states the "Queensland Producer." New food and drug regulations, approved, bring them within the purview of inspectors, and require vendors to maintain a standard for the "milk" and "fruit" varieties.

All milk ice blocks must contain at least 75 per cent. of milk, which must be boiled or pasteurised before use. **Fruit ice blocks must contain genuine fruit juices.**

The regulations provide cheese standards in harmony with New South Wales and Victoria. They deal with processed cheeses and cheese pastes, and one section relates to the water content of cheese.

Bread and flour standards are set out, and a new rule prescribes standard for chutney.

The chief inspector of foods and drugs (Mr. C. M. Cato) said that the regulations, which consolidated those of 1928 and subsequent amendments, **should be a strong safeguard to public health.**



General view of "Harvey" Dehydrator showing the furnace. Inside the raised counter-balanced door can be seen the trucks which carry the product on trays. At the side is a graduated lever which regulates automatically the dry and moist air. The blower and stack are shown in the distance.

Fruitgrowers

THE

"Harvey" Air Re-Circulation Dehydrator

Solves the Problem of Marketing The Fruit Crop

SUCH AS APPLES, PEARS, PRUNES, APRICOTS, PEACHES, SULTANAS, Etc.

It is the best, cheapest, and most efficient type of dehydrator known. Used by all the most up-to-date Packing Houses and Sheds.

LARGE OUTPUT—
ECONOMICAL TO OPERATE

The Fruit is placed in one end and comes out at the other dried to Perfection.

Grade Your Fruit with the "Harvey" Apple and Pear Graders.

Remove Spray with the "Harvey" New Horse Hair Belt Type Polishing Machine.

Citrus Growers and Packing Houses—We Build to Suit Your Requirements.

Machines and Presses for the Extraction of Apple Juice

"HARVEY" IMPLEMENTS *Make Good Work Easy*

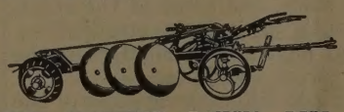
"HARVEY" PATENT OFFSET TANDEM DISC CULTIVATOR: Cultivates right up to the butts of the trees or vines while the Tractor is driven right out in the middle of the row.

Proved to be an excellent machine for deeply cultivating heavy irrigation land.

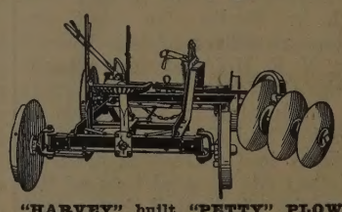
A Harvey Implement for Every Need

"HARVEY" 3-FURROW TRACTOR POWER LIFT HB7 MOULDBOARD ORCHARD PLOW: A one-man job. Built in sizes from two to six furrows.

THE BEETLEBACK cuts out all hand working under citrus trees, and keeps the ground level. It lifts up the branches, cultivates under them, and gently replaces them on the ground.



THE "HARVEY" LANCIA DISC PLOW is designed specially for the hardest kind of plowing. Low overhead clearance for low overhanging trees. Can be racked over for both plowing close up to and away from the trees. Equipped with the famous **"HARVEY"** Power Lift or Screw Lifts which are operated from the seat of the Tractor.



"HARVEY" built "PETTY" PLOW: Plows out strips which have not been plowed for years. Cuts through couch grass with the greatest of ease. Also plows up to the trees and in the centre. **DISC CULTIVATING GANG** can be attached in place of Disc Plow Gang.

Agents in All States

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Orchard Implement Specialists
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INTERSTATE REPRESENTATIVES—

N.S.W.—Tractors & Machinery Pty. Ltd., 131 Palmer St., Sydney.
S.A.—Silbert, Sharp & Bishop, Rundle St., East Adelaide.
W.A.—Paterson & Co. Ltd., St. Georges Terrace, Perth.
Southern Tasmania—Southern Implement & Machinery Coy., Market Place, Hobart.
Queensland: Buzacott (Queensland) Ltd., 443 Adelaide St., Brisbane.
S.A.—Cole & Woodham, Box 12, Renmark.

Citrus Growers Review Position of Industry

PROBLEMS CREATED BY WAR CONDITIONS TO BE FACED

Voluntary System of Orderly Marketing Commended.

At the Annual Conference of the Victorian Central Citrus Association Pty. Ltd., held at Melbourne during February, the Chairman (Capt. D. B. Halhed) drew attention to the further improvement of the Association's services to the industry during the past twelve months, the principal advances being: Extension of advertising service; agreement made with other States for direct representation in New Zealand; ground work in connection with overriding brands.

How the War Affects the Citrus Grower.

The probability of a long and arduous war must be recognised, stated the Chairman, and adjustments calling for the greatest amount of co-operation and goodwill must be made. It is important that all industries, particularly those producing essential commodities, should maintain order within their ranks. The alternative to a voluntary system of orderly marketing would be likely to be the imposition by the Government of a regimentation system and citrus growers would not want that.

In the event of there being no export of Oranges to the United Kingdom, coupled with the Government being relieved of any bounty payment in connection therewith and increased difficulties because of greater competition from other fruits, it may be considered that the industry would have a reasonable claim on the Government for assistance, but this should be based on conservative lines and in a spirit of independence.

Suggestions for Meeting the Situation.

Several things could be done to alleviate the position, namely: Greater co-operation between all sources of supply; extension of the advertising service; greater attention paid to top-working of off-type trees; improving the grade standards. Dealing with the first of these subjects it was proposed that all principal sources of supply should keep in close contact with each other through a central body. Agreement on these lines would involve: (1) Accurate estimate of the crop available from all the main sources; (2) Estimate of the capacity of all markets open to the industry; (3) Maintaining an orderly flow of fruit to all markets from all sources, based on the foregoing estimates. Opportunities of making sales are frequently missed because of interruptions to the normal flow of fruit to the market. These interruptions are sometimes caused by adverse weather conditions but are more often the result of the lack of a well thought out marketing programme. They created an artificial shortage on the market resulting in price rise, which fell again when supplies became normal. Buyers in the meantime lost confidence and sales were lost.

Some growers who have been accustomed to marketing late in the season deliberately held their fruit off the market in the expectation of higher prices. These expectations were not always realised and often much of the fruit had gone past its prime before it was marketed. High prices and fruit not up to standard were the worst possible combination of conditions for the industry. This could be largely rectified if the sources of supply worked closer together and accepted advice from the central body.

Benefits of Advertising.

It was impossible to be able to measure exactly the results of the Association's advertising efforts, but in the case of Grapefruit there was no doubt that benefits from advertising have accrued to the growers. Whilst it cannot be stated that this benefit has amounted to so much per case, in each of the last two years there has been a progressive increase in supply which has been sold at progressively higher prices. With regard to Orange advertising the response on the part of the public has been encouraging and the association is convinced that there is an increasing number of people each year adopting the Orange juice habit as an essential part of their daily diet.

In submitting

the Publicity Report,

Mr. G. E. K. Kerr recommended that the appropriation for the coming season be increased from £1,100 spent last season to £1,300. He suggested that the extra £200 be allocated to additional broadcast and newspaper advertising and outdoor publicity.

Crop Was the Lightest Since 1929.

Losses in all districts as the result of heat wave and wet weather and in the later districts through a bad outbreak of Septoria spotting and brown rot, were responsible for Melbourne market arrivals in 1939 being the smallest for 10 years. Net wholesale market arrivals during the period compared with previous seasons are as follows:

Market Arrivals.

Net Wholesale Market—9 months to December 31. In thousands.

State.	1939	1938	1937	1936	1933	1931
Vic. & Border	414.5	526	510	469	514	525.5
Sth. Aust.	178	223	175	115	150	226.5
N.S.W. & Qld.	57	96	73	142	79	84.2
Total, 1,000 bus.	649.5	845	758	726	743	836.2
Assn., total, 1,000 ..	385	480.7	400.5	348	408.6	401.1
Association, %	59	56.8	52	48	55	48

Prices Higher than 1938.

The Melbourne Market Manager (Mr. G. E. K. Kerr), reported that owing to lighter supplies, prices were higher than in 1938. Even before the shortage developed prices were generally firmer. The average of all varieties reflected the shorter supplies except, perhaps, Grapefruit of which supplies were approximately equal to last year's. Grapefruit sales, however, benefited by the shortage of other citrus fruit in late Spring and early Summer months. A comparison of the prices realised on sales of association fruit through the season is as follows:

Average Prices by Varieties—All grades and sizes.

(April-December)

	% of 1939 Total	1939	1938	1937	1936
Navels	52	8/–	6/11	7/–	7/0.4
Mandarins	4	10/6	7/9	7/9.7	7/4.6
Lemons	4	8/9	6/9.6	6/4.8	6/8.8
Grapefruit	11	10/3	8/3.4	7/4.8	7/9.8
Commons	3	8/7	6/5.1	5/10	6/1.9
Valencias	26	12/11	9/4.7	8/7.7	9/0.6

Position of Association Stronger.

Despite competition for supplies the Association selling panel received proportionately greater support than in previous years. This result was obtained notwithstanding increased direct sales, the competition of transport drivers, including Melbourne metropolitan fruit-growers who visited association districts and purchased fruit with which they short circuited sales in Melbourne. The appointment of an additional agent, making the total now 13, helped to strengthen the Association position. Arrivals to Association agents in Melbourne were as follow:—

Association Arrivals.

(Thousands of bushels.)

	1939		1938		1937	
	1,000	Assn. %	1,000	Assn. %	1,000	Assn. %
Sth. Aust.	155	86	186.7	84	133	76
Mildura Group	151	79	174	77	143.5	71
Other Vic. & Border	73.5	33	109	36	113.5	37
N.S.W. & Qld.	7	12	11	12	10.5	14
Total 1,000 bus. ..	386.5		480.7		400.5	

Note: The N.S.W. arrivals were chiefly Mandarins and purchased fruit.

Juice Standard to be Raised.

Members of the conference discussed steps to ensure greater juiciness in Oranges. The view was expressed that the present standard of 30 per cent. was too low and a resolution was adopted in favor of an increase of the juice standard to 35 per cent. of the weight of the fruit in 1942. It was decided to send to the Australian Citrus Advisory Council a recommendation to this effect.

Prospects for the Season.

Early reports of the coming season's crop indicated generally heavier yields of Oranges in the drier irrigation districts. The Association's policy for the season will be based on the production of a full normal crop. There has been some speculation as to the effect of the sale of increased quantities of Apples on citrus marketing. The general opinion in the fruit trade is that the citrus industry will be able to work out its own marketing problems without concerning itself about competition of other fruits. Whilst the organisation continues to receive

CITRUS NEWS AND NOTES — (Continued)

a satisfactory measure of co-operation from packing companies and growers in the matter of standardised grading and packing, regular supplies and general support, and the organisation is able to maintain its marketing and publicity services, growers depending on the Melbourne market will be in a favorable position to meet any eventualities during the 1941 season.

Factory Citrus Sales.

During the past year sales of citrus fruits to manufacturers showed improvement both with regard to quantity and prices. Had greater quantities been obtainable there is no doubt that they would have been sold.

Sales were made as follows:—

Variety.	Quantity. Tons.	Average Price f.o.b. Melbourne.
Lemons . . .	160	£11 10 0
Grapefruit .	90	£9 0 0
Oranges . . .	60	£8 0 0
Sevilles . .	10	£12 0 0

Whilst 320 tons of all varieties may seem a small quantity to handle, several factors should be taken into consideration. In the first place the Mildura district now sells practically the whole of its output to the local factory. Prices for all this fruit are mutually agreed upon by the Mildura District Executive of the V.C.C.A. and the factory, and 180 tons were sold last season on this basis.

Secondly, one of the principal Lemon producing areas has been arranging most of its own factory sales at prices agreed upon with the V.C.C.A.

Thirdly, close contact has been kept with organisations at Leeton and Griffith with a view to keeping them informed of the position in Melbourne and so co-ordinating prices on an equitable basis. It will thus be seen that our influence on the position is much greater than is indicated by the quantities sold.

There is little doubt that most manufacturers were unable to obtain their full requirements during the last season. Indeed, one manufacturer imported Lemons from Western Australia.

Crops of factory Lemons were smaller due to an outbreak of Septoria in some of the southern districts, exports to New Zealand from the M.I.A., and as the result of drought in the metropolitan area.

Whilst it is too early to make forecasts for next year it seems safe to anticipate a good demand for Lemons for factory purposes. The possibility of supply seriously exceeding the demand within the next few years appears to be very remote indeed.

There was an improved demand for factory grapefruit and sales were considerably greater than in any previous year. Whilst £9 per ton is not a high price it can be considered as satisfactory, as sales were made when the fruit was falling badly. Had the bulk of this fruit been placed on the case market there is little doubt that realisations would have been less.

Previous reports have referred to efforts to persuade manufacturers to use **Grapefruit for marmalade.** It is gratifying to learn that the principle increase in sales resulted from developments on these lines. Manufacturers have advised that results have been entirely satisfactory and further extension of this business can be confidently expected. In connection with this development it is pleasing to report that the product has largely been sold in the United Kingdom, where it has more than held its own against all competitors.

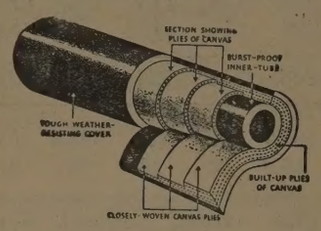
Factory Sevilles are a diminishing quantity and sales of factory Oranges are negligible in relation to the total quantity available. Hence, the price adjusts itself almost automatically in accordance with values ruling on the case market.

WARTIME USE FOR CITRUS FRUIT.

May be Cordite Ingredient.

A movement is on foot for the conversion of citrus fruits of Palestine into acetone for the use of the allied forces. Acetone is an important ingredient of cordite.

Jewish scientists in Palestine have discovered a new process for extracting acetone from citrons. In peacetime Britain takes practically the whole of Palestine's citrus fruit production, and under the new discovery it is expected that acetone will be produced in large quantities.



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Note the Sturdy Construction of

HARDIE

HAND-MADE

SPRAY HOSE

RED OUTER COVER AND RED BURST-PROOF INNER TUBE.

Nothing contributes more to success in Spraying than a good Hose.

BE SURE—ASK SPECIALLY FOR HARDIE SPRAY HOSE AT YOUR STORE.

In Preparing Your Bordeaux Sprays Use . . .

ESA BLUESTONE

— Manufactured by —

THE ELECTROLYTIC REFINING & SMELTING COMPANY OF AUSTRALIA LTD.

PORT KEMBLA, NEW SOUTH WALES.

The Right Material for Plant Disease Prevention and Control

GUARANTEED 99% PURITY

GRADES—Mixed Crystals, Fines, Granulated (Snow), Packed in Suitable Containers for Growers' Requirements.

Agents for All States: ELDER SMITH & COMPANY LIMITED, All Capital Cities.

BOOKLET—"Better Yields by Spraying with E S A Bluestone" obtainable on application to Elder Smith & Co. Ltd.

ARE YOU GRUBBING?

Previous experience had convinced me that to be really efficient a grubbing machine should have ample power and ropes that will meet the heavy demands required of them. I found that shovel and axe work is very costly either by itself or in conjunction with a machine. The machine that offered these features with a host of others, was **THE "MONKEY" GRUBBER.**

It gave me the power of 260 pairs of hands in a simple and compact form; the lever is short, so that I am able to stand firm-footed and get the full stroke. There are two speeds in the machine, as well as an automatic release that allows me to let off a strain, or as the machine will work in any position, it comes in for all jobs that would require a chain block. It is taken to the job on a pair of wheels like a barn truck, and is rigged for work in a few minutes. The ropes are in lengths that I find easy to handle, and each one is fitted with hook and loop couplings, so simple and absolutely IT for effectiveness. The makers have included a sturdy snatch block with a novel method of securing to the ropes, and also a fine type of firm gripping rope shortener. The latter makes it very easy to accommodate the lengths of rope to the tree or stump being pulled, and is quickly released from the rope. The combination of so many time and labor saving features makes the "Monkey" Grubber a superior grubbing outfit.

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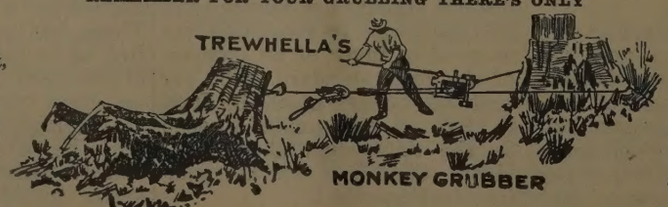

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Murray Citrus Association

Overriding "Riverland" Brand — Fumigation and Spraying — Marketing in Melbourne.

SPEAKING at the annual meeting of the Renmark Branch of Murray Citrus Association (Aus.) Ltd., the Association Chairman, Mr. A. P. Wishart, said it was difficult to say what was just ahead, but he did not expect anything spectacular for the 1940 season. Light harvest had firmed the market and prices were good. It was expected that it would be difficult to secure shipping space to the United Kingdom this year and that New Zealand would be the main place of export.

Launching the "Riverland" Scheme.

In his opening remarks Mr. Wishart stated that this year the "Riverland" plan would be virtually launched. It was hoped to get publicity firmly established on the Commonwealth market.

Assurance had been given by all companies along the River that they were going to market under the "Riverland" brand.

An additional levy of a halfpenny a case would be imposed on all fruit sold under the scheme.

Fruit Delivered to Ship's Side.

The districts which would suffer most by the change of fruit being taken delivery of at the ship's side instead of the rail head would be Barmera, Berri, and Renmark.

The agreement with the United Kingdom had been brought under the notice of Senator McLeay. Some Government assistance might be hoped for. "There is every possibility that the position may be made easy for us," said the Association Chairman.

"Riverland" Scheme Not a Pool.

In answer to Mr. H. J. Bennett it was stated that the "Riverland" scheme did not constitute a pool. Cases would still have the grower's or packer's private brands with "Riverland" as an overriding brand.

When Spraying Should be Done.

The correct time for spraying was raised by Mr. A. J. Pankhurst, who asked whether it was a mistake to spray in early December. The District Horticultural Adviser (Mr. F. R. Arndt) had advised spraying in December to stop Red Scale. Best results at Berri, said Mr. A. P. Wishart, had been obtained from early spraying. However, weather conditions and humidity must be taken into consideration in fumigating. Damage to foliage and possibly fruit might result from fumigating trees in hot weather.

This Year's Fumigating Operations.

Replying to Mr. Cracker's inquiry concerning the fumigation which would have to be done this year, Mr. Eaton said it was not expected that the need for more than usual would arise. The treating of several "new" properties had been suggested, but other groves treated last year had responded well and should not need attention this year.

Melbourne Marketings.

The total number of cases of members' fruit passed through Association channels this season and marketed in Melbourne was 41,478 cases. Results showed a marked increase over prices ruling the previous year. During the season there had been a definite tendency by growers to market through Association agents as compared with last season.

Export Marketing: The total pack in this respect was 1695 export cases, made up as follows: W.N.O., 1,087; V.L.O., 608. These figures showed little support by growers to export marketing.

In view of the prospects of a large crop in 1940, growers would be wise to give the Export Equalisation Scheme greater support in the coming year. Returns from the Scheme had been very satisfactory.

Fumigating Citrus trees.

Red Scale: Satisfactory results had followed the spraying and fumigation scheme, which had functioned excellently. A total of 2,282 trees were treated and a comparison of costs were kept. This shows a reduction of 2d.2 per tree from the 1938 figures, proving the efficiency of the larger plant in relation to cheaper working costs.

The absence of Scale affected fruit proved the efficiency of the fumigation operations, and packing sheds were keeping a close watch. The January heat wave had helped fumigation operations.

Citrus Crop Prospects in N.S.W.

Review of Crop Conditions and Forecast of Yields.

THE COASTAL CITRUS producing districts have been subjected to a long spell of hot and dry weather. Winds of high velocity have also been frequent, and the cumulative effects of the unfavorable conditions have resulted in most crops having prospects below average. Much shedding has occurred and still continues in a number of orchards. Trees are suffering severely, particularly in groves on the higher elevations, and defoliation is apparent. In some instances, it is feared trees will not survive the exceptionally adverse weather. Much of the fruit in sight lacks size and reports indicate that there is a possibility of a further falling of fruit. In the Gosford-Wyong area it appears that some citrus crops, despite the generally unfavorable season, are better than for a number of years past. Others, however, have poor prospects as most of the fruit has shed.

Fortunately, a much brighter story can be told in respect of inland citrus crops. On the Murrumbidgee Irrigation Area and in most of the river settlements, the outlook for both Navels and Valencias is very pleasing. Lemons are mostly lightly cropped, though some excellent settings are to be seen.

Substantial rains at an early date would prove of inestimable benefit in aiding development of fruit. Trees would revive with adequate moisture and spraying and other cultural operations could proceed.

For the data upon which the following forecast of production and review of crop conditions are based recourse was had to Field Officers of the Fruit Branch of the Department of Agriculture and Honorary Correspondents located in various producing centres. To these reporters thanks are due.

The forecast of production hereunder is in respect of fruit at present in sight. Any adverse factors which may operate between now and the completion of harvesting must necessarily affect the final outturn.

Forecast.

Oranges—	Bushels.
Navels	975,000
Valencias	1,000,000
Other	180,000
Mandarins	166,000
Lemons	207,000
	2,528,000

A. A. WATSON,
Director of Marketing.
28/2/40.

ORANGE PULP AS A STOCK FOOD.

Science workers in California have demonstrated that dried Orange pulp has a definite value as a feed for livestock. Because of its bulk it is best suited for the cattle or sheep ration. It is not a balanced feed in itself, and should be mixed with other feeds to add variety to a whole ration and also a considerable proportion of digestible nutrients.

According to digestion trials carried out at the Davis University Farm, dried Orange pulp has an analysis of 6 lb. of digestible protein and 72 lb. of digestible carbohydrates—or a total of 78 lb. of easily digested material in 100 lb. of feed. To put in another way—it takes about 128 lb. of Orange pulp to obtain 100 lb. of digestible nutrients. In this respect it compares well with barley, wheat, maize, grain, sorghum, and beet pulp. However, as a stock food, Orange pulp has not the same palatability as the grains I have mentioned, so it could not be used to the same extent as other feeds. It was found that the dried pulp could make up to 20 per cent. of the concentrate ration.

Fresh Oranges, because of their high water content, are worth about a tenth of the dried product for feeding purposes. Fresh Oranges, too, are relished by most livestock, but when fed whole the stock soon learn to extract the juice and reject the rind.

So successful have been the trials that Orange meal dryers have been installed in some citrus districts for using up culled Oranges and surplus fruit which otherwise would be wasted. The pulp has even been stored in trench silos as Winter feed for stock.

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CANNED FRUIT NOTES

Fillip to Fruit-Canning Industry

PROPORTION OF APPLE CROP MAY BE PROCESSED — CANNED APPLES — APPLE DRINKS AND DRIED APPLES.

It is expected that much of Australia's surplus Apple crop will find its way into cans and exported as shipping space becomes available. The Government is exploring the possibilities of supplying overseas demands for fruit marketed in this form.

Investigations by the Apple and Pear Board indicate the inability of domestic factories to make necessary expansions in time to supply the whole of a prospective demand by the United Kingdom for at least 500 tons of dried Apples. English imports of tinned Apple pulp may amount to 250,000 cases this year. The demand will be mostly met by Canada, but it is expected that steps will be taken to expand Australia's canning industry. The Board's main efforts will, however, be concentrated on increasing the home consumption of Apples and popularising Apple juice drinks.

CHERRY COCKTAIL — FROZEN APPLES — FROZEN STRAWBERRIES.

From America comes news of an interesting demonstration of results obtained in research laboratories where experiments have been made in new uses for fruit and fruit juices.

New types of Apple juices were included, in addition to cherry cocktail and other fruit juices.

Spectators were shown rapid methods for preparing and freezing Strawberries, Apples, vegetables and certain meats. These methods, it was claimed, had been perfected with the idea of making them practicable for operation on the farm.

It was announced that the chemists at the research laboratories had been studying the effects of freezing preservation on the Vitamin C content of a number of foods, as well as the effect of the freezing operation on the quality and flavour of fruits and vegetables.

A simple technique for freezing these and other farm products had been evolved, it was stated.

CANADIAN EXPERTS DISCOVER NEW WAYS TO USE UP SURPLUS APPLES.

ALL Apple exporting countries are devising unexploited channels to increase local consumption to replace lost overseas markets. Canadian research officials have been particularly enterprising and Apples are now being sold in tins and in dehydrated form. Cider production has greatly increased, and Apple juice, Apple wine, Apple brandy, and Apple concentrate have been perfected. Other products expected are Apple vinegar, Apple syrup, Apple candy, and even Apple bread. The possibilities of dried peels and cores have not been overlooked. They are being considered for the manufacture of pectin and also as food for stock.

LACQUER MAY PROVE VALUABLE ALLY TO CITRUS GROWER.

Protecting Cans From Corrosion.

Several representatives recently visited the works of Justfrute Ltd., Gosford, N.S.W., to observe the canning of Orange and Lemon juices.

To protect the metal of ordinary fruit cans from the corrosive effect of the juices, the company has been collaborating for some years with Government experts and can and lacquer makers. A locally-made product has given encouraging results and it is now being tested for its commercial possibilities. Cans were packed with various juices and concentrates. These will be opened and the contents examined in a few months' time.

Knows His Onions.

Bill: "Can you tell me the difference between a gardener, a billiard marker, a gentleman, and a sexton?"

Joe: "Phew! It has me beaten."

Bill: "Well, a gardener minds his Peas, a billiard marker minds his cues, and a gentleman minds his p's and q's."

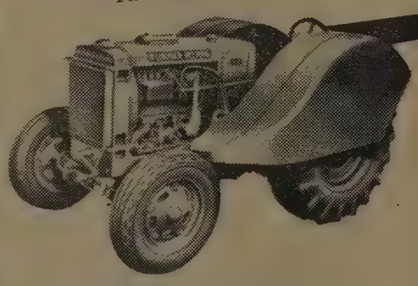
Joe: "What about the sexton?"

Bill: "Oh, he minds his keys and pews!"

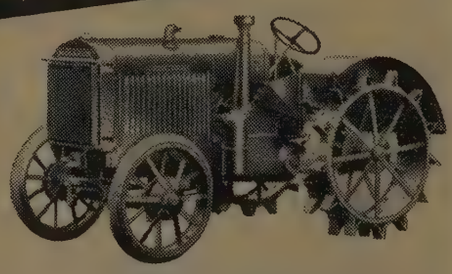
McCORMICK-DEERING

Tractors for the Orchardist

The special range of McCormick-Deering tractors for the orchardist includes the small and economical 0-14, the sturdy full-sized 10-20 and W-30 and the tough little T-20 TracTracTor.



McCORMICK-DEERING 0-14.
This staunch, stocky little rubber-tyred kerosene tractor, with its narrow tread, low body and streamlined mudguards, works close to the trees without damaging fruit, roots or branches—a brilliant performer on all orchard work.



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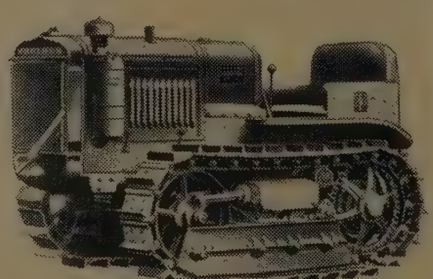
The McCormick-Deering 10-20 tractor is known everywhere as a powerful, long-lived tractor. Its dust-proof, oil-tight main frame houses all working parts and gives the tractor a rigid base to stand up to heavy work . . . Like all McCormick-Deering wheel tractors, 10-20 is available with steel or pneumatic tyres.



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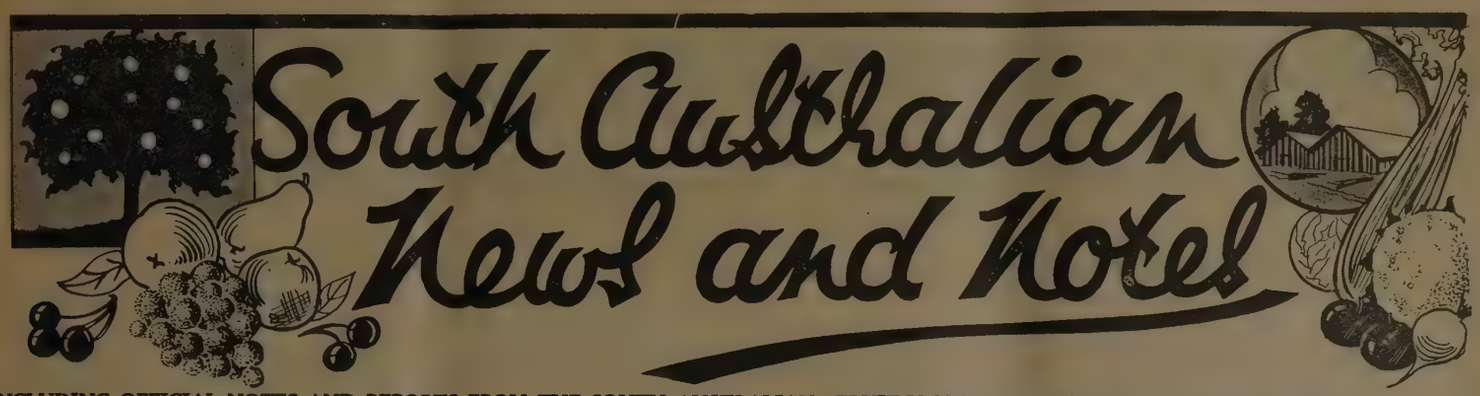

INCLUDING OFFICIAL NOTES AND REPORTS FROM THE SOUTH AUSTRALIAN FRUITGROWERS' & MARKET GARDENERS' ASSOCIATION.

S.A. Fruitgrowers' and Market Gardeners' Association Incorp.

Meeting of Executive Committee

THE Executive Committee of the S.A. Fruitgrowers' and Market Gardeners' Association Incorp. met in the Board Room, 288a Rundle-street, Adelaide, on February 23, 1940.

The President (Mr. H. N. Wicks) was unable to attend through Apple and Pear Acquisition duties, and Mr. C. J. Pitt (Vice-President) presided over the meeting.

Those present were:—Messrs. O. Essalbach, W. H. Ind, F. A. Wicks, G. Jennings, W. J. Bishop, J. Turner, R. A. Cramond, B. Schapel, N. F. Hobbs, F. P. Short, G. H. Schultz, C. W. Giles, A. J. Hollister, L. J. Wicks, H. B. Robson, R. Hunter, L. B. Pfeiffer, G. T. Pitt.

Apologies received from Messrs. F. Hughes, M. J. Vickers, J. B. Randell, E. L. Giles, the Chief Horticulturist (Mr. A. G. Strickland), and Barossa Branch Delegates.

Correspondence.

Metropolitan County Board in reference to Spray Residue on Apples.

Housewives Association re establishing of stores or depots for the better distribution of fruit and vegetables.

Mr. L. J. Wicks moved "That the Secretary reply to the letter stating that in general the Association is sympathetic with the ideal of the better distribution of our produce, and of cheaper fruit and vegetables being made available to the population." Sec. Mr. W. J. Bishop. Carried.

Statement from the Department of Agriculture setting out quantities of fruits held in cold storage on 31/12/39 and 31/1/40. Received.

Letter from the Secretary of United Democrats stating that Mr. John Hogan, the well-known lecturer and publicist, of Sydney, would be in Adelaide late in February, and would like to address those interested in growing and marketing Pears and Apples and other perishables.

Mr. L. J. Wicks moved "That the Secretary arrange a small meeting with Mr. Hogan to ascertain the purpose of his lecture." Sec. Mr. J. Turner. Carried.

Mr. W. J. Bishop moved "That members of the Executive be advised when the meeting is arranged." Sec. Mr. G. H. Schultz. Carried.

It was suggested that Mr. Hogan be met prior to one of his South Australian lectures.

St. Johns Ambulance Brigade.

An appeal received from the St. Johns Ambulance Brigade for monetary support.

Mr. W. J. Bishop moved "That the Association has fullest sympathy with the Brigade, but is unable to afford monetary support, however, the matter will be given publicity among members." Sec. Mr. L. J. Wicks. Carried.

Codling Moth Records.

Statement setting out Codling Moth catches at Blackwood Government Experimental Orchard received from the Department of Agriculture.

Sectional Reports.

Fruitgrowers' and Market Gardeners' Society Ltd.: Mr. W. J. Bishop (Chairman) reported on the activities of the trading branch.

Potato Section: Mr. C. J. Pitt welcomed two delegates from Woodside. Following two meetings held during 1939, when Potato growers in the Woodside District decided to form a branch of the Association, a Committee meeting was held on February 9 last, when the decision was re-affirmed.

Mr. L. B. Pfeiffer, Chairman of the newly-formed Branch, stated that he was very keen on the formation of the Branch, and was arranging for a further general meeting of growers in the Onkaparinga Valley at an early date. He was hopeful of a strong Branch of the Association being formed.

Mr. W. J. Bishop expressed pleasure at the presence of Messrs. Pfeiffer and B. Schapel at the meeting, and the sentiments expressed. When the general meeting was arranged he urged a strong representation from the Association to attend.

Mr. Pitt stated that Potatoes were cheap at present, but considered that prices should harden when the weather cools.

Celery Section: Mr. Hobbs reported that the Section was preparing for the coming season, and two delegates were at present in the Eastern States making arrangements for the export season.

Apple Section: Discussion took place on the Apple and Pear Acquisition, particularly the position that has arisen in South Australia through the fall of Pears.

Financial Report.

The Secretary presented the financial statement, together with A/c's for payment. Resolved that accounts be paid.

Mr. R. A. Cramond thanked the Association for the support afforded the Uraidla and Summertown Show.

Mail Supplement.

The Secretary reported that the Mail Supplement covering the fresh fruits industry was under way, and would be published on March 23. Various Sections had met, and resolved to support the publication.

Manure Bags.

Resolved that the President, Secretary, Messrs. J. Turner and C. J. Pitt form a Committee to investigate the position that has arisen concerning the use of manure bags for the carrying of vegetables.

APPLE AND PEAR ACQUISITION.

To enable growers to become conversant with the scheme under which South Australian Apples and Pears would be distributed after March 1 a general meeting of growers was held in the "Stadium," Grenfell-street, on February 12.

Mr. H. N. Wicks (President S.A. Fruitgrowers' and Market Gardeners' Association) presided over the meeting, which was attended by members of the S.A. Apple and Pear Acquisition Committee and approximately one hundred growers.

After the scheme was read, Mr. G. A. W. Pope, Chairman of the S.A. Committee, replied to numerous questions, and advised growers on the various requirements of the scheme.

A market office of the Committee is situated in the Electric Light Coy.'s Building in Grenfell-street, East.

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URAIDLA SHOW.

IN declaring open the recent Fruit, Flower, and Vegetable Show at Uraidla, the Premier (Mr. Playford) said that Uraidla exhibited by far the best fruit and vegetables seen outside the metropolitan area.

The high quality of the Potatoes, Cabbages and Onions were outstanding, while the collections were excellent and well staged.

The winning collection was shown by W. Boehm (1 and 2), and hawker's collection by F. Sprigg. Other awards went to Gore Bros., Cobbledick Bros., A. G. and E. J. Day, E. Hart, S. H. G. Grivell, R. Uddy, and C. McShane.

Some of the results in the Fruit Section were:—Export Apples, F. Sprigg, C. and S. Newman. Apples, twelve varieties, C. and S. Newman (1 and 2); six varieties, C. and S. Newman (1 and 2). Champion Plate Apples, F. Sprigg. Other winners included D. Possingham, A. Bungay, and A. G. and E. J. Day.

In the Flower Section the exhibits of Gladioli, Dahlias, Delphiniums, were of outstanding merit.

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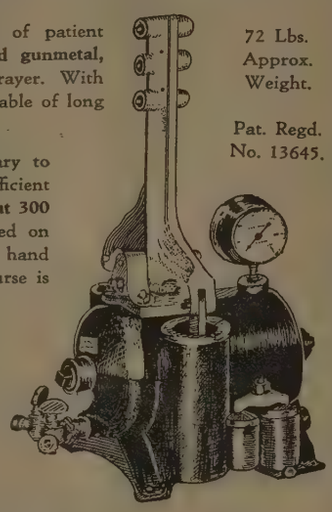

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Supplied as shown with Pressure Gauge, By-pass Valve, and Double Discharge Cock.

The drive, as you can see, can be adapted to almost any gear stroke.

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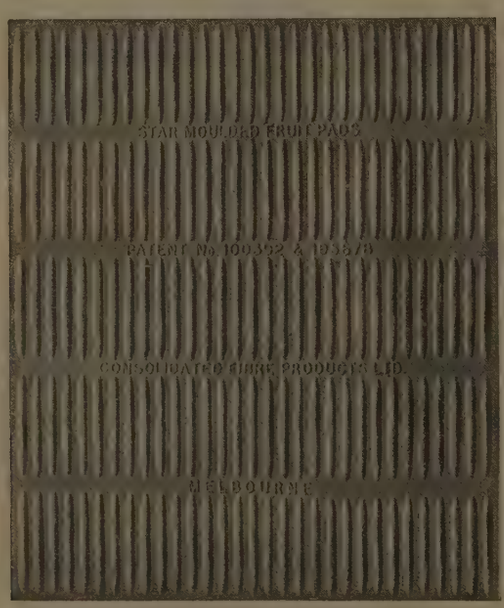
(Patent)



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SIZES:—12 x 6, 13½ x 6, 12 x 14, 17½ x 8, 17½ x 11.

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SOUTH AUSTRALIA — (Continued)

Field Day at Governmental Orchard at Blackwood

The Blackwood Branch of the Agriculture Bureau of South Australia conducted a Field Day at the Government Experimental Orchard, Blackwood, on February 23 last, commencing at 2 p.m.

The Minister of Agriculture (Hon. A. P. Blesing), the Chief Horticulturist (Mr. A. G. Strickland) and officers of Department of Agriculture were among the 30 people who attended.

A tour of inspection of the orchard was led by Mr. R. Fowler (manager) who addressed the gathering on the various manuring tests, etc., conducted by the Department. A spraying demonstration on Apples was also given.

The Minister of Agriculture, in a short address, acknowledged the difficult times Apple and Pear growers were passing through, but asked them to see the difficulty through, and thereby bring conditions to a more favorable conclusion. He also praised the orchard for the services it was rendering the industry generally.

Afternoon tea was served, during which Messrs. Verrall and L. J. Wicks moved a vote of thanks to the Minister for his attendance. Both speakers voiced appreciation of the practical assistance given the growers through the existence of the Government's Experimental Orchard.

The afternoon concluded by an address by Mr. A. G. Strickland on the Export of Fruit.

South Australian Fruit Marketing Association

THE monthly meeting of the executive of the South Australian Fruit Marketing Association was held at Adelaide on February 16.

There were present Messrs. J. B. Randell (Chairman), A. O. Petersen, R. B. Pritchard, R. Hannaford, A. G. Strickland, M. G. Basey, F. B. James, H. N. Wicks, M. J. Vickers, F. F. Redden; H. M. Charlick, J. H. Dunning, L. G. Heading, S. M. James, L. J. Bishop, P. R. B. Searcy, G. S. Queale, W. F. E. Smith, F. Rowley, R. H. A. Lewis, — Duke, C. A. Stewien, and Secretary.

Apologies from Hon. T. Playford, M.P., and Mr. A. R. Willsmore.

The Council for Scientific and Industrial Research wrote in answer to an enquiry stating that there had been no recent report relative to Thrips Investigation.

The enquiry from St. Peters Girls' School, re Apples for schools was referred to the State Apple and Pear Acquisition Committee.

It was decided to advise the Consolidated Fibre Products Co. that owing to the lack of export shipping space, no further experiments were being carried out with "Star" Moulded Fruit Pads.

Research Sub-Committee.

The resignation of Mr. H. N. Wicks from the Research Sub-Committee was accepted with much regret, and Mr. M. G. Basey was elected chairman. It was decided to record in the minutes an expression of appreciation of the valuable service rendered to the Research Sub-Committee by Mr. Wicks.

Export Levy.

Mr. M. G. Basey moved: "That we collect the levy as usual for the month of February."

Seconded by Mr. M. J. Vickers and carried.

Presentation Costs.

Mr. F. F. Redden stated that in his opinion the amount of one shilling presentation costs to be paid to growers in connection with marketing was insufficient and that nothing less than 1/4½ a case would be sufficient.

Mr. M. J. Vickers explained that the matter had been thoroughly investigated before the Committee had decided on the amount to be paid.

TORRENS VALLEY SHOW.

There were excellent displays of garden produce at the recent Nineteenth Annual Show of the Torrens Valley Agricultural and Horticultural Society.

Introduced by the President (Dr. R. N. Reilly), the Governor (Sir Malcolm Barclay-Harvey) opened the Show.

The fine display of fruit was admired by all. W. Hann entered the best collection of fruit, and A. J. Hann showed the best collection of cases packed for market, and secured many other prizes.

Mr. G. L. Newman scored with many of his Apples, and other principal prizewinners included W. Stone, D. Possingham, G. Pitt, and Miss K. Church, A. Rehn, J. H. Jury.

The Judge, Mr. V. Newman, commented favorably on the quality of the exhibits.

"The quality was of high standard in keeping with all South Australian vegetables, which are generally proclaimed the best in the world," said Mr. H. C. Austin, the vegetable Judge. "Several exhibits called

(Continued on page 15.)

THE DRIED FRUITS INDUSTRY

1940 Dried Fruit Prospects

CURRANTS AND LEXIAS SHOULD EQUAL AND SULTANAS SHOULD BETTER 1939 CROPS.

Chairman's Statement at Mildura Dried Fruits Association Annual Meeting.

WHILST THE CROP is in good shape though a little late in development, some concern is felt about the position so far as the United Kingdom is concerned. Large U.K. purchases of Turkish and Greek fruit have been reported, said the Chairman of the Mildura Dried Fruits Association (Mr. E. J. Roberts), at the recent annual meeting.

California Competition.

Not only are war control conditions unlikely to cause a rise in price, continued Mr. Roberts, but any buoyancy in the market may be prevented by competitive conditions in California. Thompson's Seedless are being quoted as low as 3¼ cents per lb. (£15/8/4 per ton), packed f.o.r. Fresno. It is many years since the price was so low, and it would appear that recent reports of purchases from growers by packers at £8 per ton are correct. A fortunate circumstance, however, is the fact that the depreciation of sterling in relation to the dollar offsets in part the reduction in price and protects us on the Canadian and sterling markets.

Figures for the 1939 Pack.

Mr. Roberts went on to state that the 1939 crop of dried vine fruits in Australia was:—

"Currants, 22,000 tons; Sultanas, 41,000 tons; Lexias, 7,000 tons; total, 70,000 tons.

"The approximate district pack for 1939 was:—

"Currants 10,400 tons; Sultanas, 25,000 tons; Lexias, 3,900 tons; total, 39,300 tons.

"This was a reduction of over 15,000 tons on the 1938 pack, due to unfavorable seasonable conditions. The quality of Currants packed was good, but Sultanas were poor and Lexias fair. The monetary value of the reduced crop compared with 1938 was £400,000 less.

High Level of Commonwealth Sales Maintained.

Sales in the Commonwealth for 1939 amounted to approximately 15,000 tons. New Zealand and Canada have also been satisfactory, but shortage of 1-crown Sultanas and Lexias was responsible for the full business offering from Canada not being taken up.

"Total sales to Canada were over 14,000 tons, and to New Zealand and the East 5,000 tons. Exports to the United Kingdom for 1939 were 17,000 tons Currants, 17,000 tons Sultanas, and 2,000 tons Lexias.

When war broke out unsold fruit was requisitioned by the British Government at ruling prices. Approximately 70 per cent. has been paid against the claims for fruit acquired. The balance will probably be paid next month.

Particulars of Returns.

"Progressive payments made to growers to date are:—

Currants, 2-crown, £19 per ton; Sultanas, 2-crown, £27 per ton; Lexias, 5-crown, £27 per ton. Variations have been made according to grade. Irymple Packing Company estimates final returns will be:—

"Currants, 2-crown, £23 per ton; Sultanas, 2-crown, £30/10/- per ton: Lexias, 5-crown, £33 per ton. Growers may, therefore, expect a further £4 per ton on Currants, £3/10/- on Sultanas, and £6 per ton on Lexias."

(Continued from page 14.)

for careful selection of points, and the growers are to be congratulated on their efforts."

In addition to staging the best collection of vegetables, R. H. Uddy gained more than 20 other first awards and many seconds.

The most successful of the other vegetables exhibitors were K. Pierson, S. A. Grivell, and D. Possingham.

Campbelltown showed the best district exhibit.

There was a glorious display of flowers. In the domestic art section the ladies showed much ability in their exhibits.

DRIED FRUIT QUOTAS IN N.S.W.

The N.S.W. State Dried Fruits Boards, as a result of a conference, have agreed to opening quotas for all varieties of dried fruits for the season 1940. The percentages are as follows: Currants 14, Sultanas 14, Lexias 40, Prunes 90, Peaches 60, Apricots 90, Nectarines 70, Pears 40.

The above percentages, which represent the proportions which may be lawfully marketed intra-State will be submitted to the Ministers for Agriculture of the several producing States for promulgation.

The quotas are subject to review as the season advances and the estimates of production and consumption become clearer.

Co-operation Pays!

MILDURA CO-OPERATIVE FRUIT COMPANY HAS TURNOVER OF £80,000.

BRIGHT PROSPECTS FOR FUTURE.

AN optimistic note was struck at the annual meeting of shareholders of Mildura Co-operative Fruit Company, held at Mildura on February 17. It is expected that within two or three years the turnover will reach £1,000,000. Last year's trading totalled £800,000, and a dividend of 7 per cent. on the paid-up capital was declared and the directors' fees were increased to £300 per annum.

Mr. D. C. Winterbottom (general manager) said that during the last war the company's problems were not worth talking about, as only 15,000 tons of dried fruits had been exported for the whole period. This time it was different. As much as 70,000 tons were exported in one year and the difficulty of getting supplies of carbonate of potash, which came from Germany, might be a problem. However, experiments were being made with fruit stems to produce fruit ash for dipping purposes and quite a large tonnage could be obtained in this way.

In his report, the Chairman (Mr. E. J. Casey) commented on the fact that the season ended with only 30 tons of fruit that the company was not able to pack in boxes. Referring to conditions created by the war he said that it was very fortunate that the industry was so thoroughly organised. This allowed the Export Control Board to take up the marketing of dried fruits with the Commonwealth Government which was, in turn, able to approach the British Governments and the Governments of other Dominions.

The war, continued Mr. Casey, must present its problems. Recommendations would be made from time to time and he commended the work of the Dipping Committee, which had proved that very considerable economies could be effected in the consumption of carbonate of potash.

The decision to build

A Modern Dehydrator

at Merbein was taken before the weather broke in February, 1939, and when the call for dehydration came the construction was well in hand. Altogether 3,500 tons of fruit had been treated, much of which would have been entirely lost if the dehydrator plant had not been available. Messrs. A. W. S. Lochhead and E. J. Casey, retiring directors, were unopposed and re-elected and suitably expressed their thanks.

Dehydrators to the Rescue

SOLVING THE PROBLEM OF SURPLUS APPLES IN CANADA.

They don't lose much sleep about surplus Apples in Nova Scotia. Dehydrators are used and the process adopted for producing dried Apples was recently described by the Canadian Department of Agriculture.

Both the cost of preparation and the quality of the product are affected by the size of the fruit. Small sizes are more expensive to prepare and produce more chips in the finished product.

If less than 2¼ in. in diameter Apples are uneconomical to pare. No rotten, badly pitted or deformed fruits should be included.

Effective Dehydration.

In producing dried Apples, the dehydrator has advantages over the evaporator. When properly operated the single channel makes a very efficient unit for Apple dehydration.

Uniform drying is dependent upon even air flow.

At approximately 1,000 feet air circulation per minute through the dehydrator the ideal load was found to be six trucks. This means air circulating over 24 feet of fruit.

When fruit is evenly trayed over the surface 2 lb. of prepared fruit to the square foot of tray surface gives even and efficient drying.

Hot-End Loading Better Than Cool-End Loading.

A much superior product results from hot-end loading in the single, short tunnnel than from the cool-end loading method.

To bleach the fruit sulphuring is necessary, and experiments showed that more effective sulphuring was obtained in the slice than with whole Apples.

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Dried Fruits—(Continued)

DEHYDRATION COSTS.

MERBEIN (Vic.) growers recently discussed the cost of harvesting. It cannot be denied that, owing to fruitgrowers seeking the services of packing houses to complete drying, overhead costs are now greater than in years gone by. An article in "Sunraysia Daily" discusses harvesting costs and the writer points out that undoubtedly dehydration is best left with the packing houses because uniformity of treatment is assured and because it is unprofitable for the grower to operate his own dehydrator.

When Dehydrators Should be Used.

Dehydrators are invaluable when the season has advanced so far that there is little probability of the weather becoming sufficiently hot for the grower to finish off the drying himself. There are other uses for the dehydrator, of course, such as the reconditioning after washing. When, however, seasonal conditions are favorable for the grower doing much of the further drying himself, the use of a dehydrator for finishing drying appears to be uneconomical.

Sun-drying is the basis upon which the dried fruit is established. Dehydrators, from this viewpoint, are rightfully used as a means of finishing off fruit when the season is so far advanced that the grower cannot get the fruit as dry as it should be. There is to-day a growing tendency for a proportion of the growers to look upon the dehydrators as a means of getting out of their troubles when rain occurs during the drying season. Accumulations of partially dried fruit for "further drying" have frequently reached the proportions where it is not possible, with existing dehydrator capacity, to handle the fruit quickly enough. The packing house has left it over Winter for sun-drying in the following Spring. Such fruit so treated is invariably subject to wastage in quality, and often to actual loss.

Aurora Growers' Association Holds Annual Meeting

CONFIDENCE IN FUTURE EXPRESSED.

Mildura.

Whilst no finality had been reached on problems confronting the industry in regard to the purchase by the United Kingdom Government of the 1940 crop surplus yet negotiations were proceeding satisfactorily and there was no reason to believe that the whole of the 1940 crop would not be sold. This was announced by Mr. Peter Malloch at the annual meeting of the Aurora Growers' Association.

F.O.B. or C.I.F.?

No decision had as yet been arrived at as to whether U.K. sales for the season 1940 would be on a f.o.b. or c.i.f. basis, said Mr. Malloch.

If fruit were sold f.o.b. Australian ports, it would mean that the U.K. Government accepted the ownership of the fruit and the responsibility therefor.

Mr. Malloch expressed the opinion that during the war, and possibly after, a crown grade certificate would accompany all shipments of fruit to the U.K.. Probably for 3-crown grades and under there would not be any variations in price within the crown.

The result would be that the fruit would leave Australia as 3-crown, and would go into consumption as such in the U.K. without any intermediate bargaining in respect to variations within the crown. It would be advisable to retain the present system of appraisement in respect to Sultanas of 4-crown grade and over. However, during the period of the war the Food Ministry of the British Government was not at all keen to handle luxury lines.

POTASH SHOULD BE USED SPARINGLY.

Mr. Malloch stated that quotations recently received in respect to small parcels of carbonate of potash available in the U.S.A. worked out at approximately £300 per ton, this district. Potash should therefore be used as sparingly as possible. Probably there would not be any possibility of obtaining further supplies during the period of the war once Australian stocks were exhausted.

NO SWEAT-BOX HIRE CHARGE FOR 1940 SEASON.

The manager of the Aurora Packing Co. Pty. Ltd. (Mr. Hampton) stated that for the 1940 season there would not be any sweat-box hire charge. Packing charges would be reduced and the bonus to growers increased despite rising costs. This revision of charges would apply if the season were a normal one as far as quality of fruit was concerned.

Mr. Hampton said that he knew of many cases where the company's sweat-boxes were being misused. He made a strong appeal to growers to see that the company's sweat-boxes were used only for the purpose of delivering fruit to the company. A complete record of sweats delivered to growers for the 1940 season and sweats returned would be kept by the company. Growers who still had sweats on their properties at the end of the season would be expected to have them available for the company's carrier.

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Tasmanian News and Notes

Pest and Disease Control :: Completion of Assessments :: Stone and Berry Fruit Crops.

The Minister for Agriculture (Hon. T. D'Alton) is in receipt of the following information from the Chief Horticulturist relative to the condition of orchards and general fruit crops during the past month.

Pests and Diseases.

In spite of the adverse conditions experienced during the spray applications for black spot control this disease has been much less prevalent than anticipated earlier and the majority of orchards which received correct treatment are comparatively free. Red spider attacks are now becoming noticeable in some districts, and treatment will be required during the coming dormant period. Canary fly is also reported to be well under control, though codling moth is rather troublesome where arsenate of lead sprays were reduced. Russeting, caused by both spray and weather conditions, is more noticeable than for some years, the tender skinned varieties suffering rather seriously in some orchards.

Assessment of Crops.

It is anticipated that the assessment of Apple and Pear crops under the Commonwealth Acquisition Scheme will be completed at the end of February. Owing to delays in returning the forms, however, there will be a small portion outstanding in those districts already covered once by assessors; this has already caused considerable inconvenience in the work. The work of assessors has also been hampered by inaccurate and incomplete returns.

In some instances orchardists have made a plan of their orchard available. This has considerably facilitated the work of crop assessment.

Stone Fruits and Berry Fruits.

Apricots produced a very light crop in some districts which was still further reduced by the cold weather which delayed ripening and rendered them susceptible to brown rot. The quality and size of the fruit was, however, good. **Plums** cropped fairly well in most districts, and the size is reported to be good; harvesting is at present in full swing.

The bulk of the Raspberry and Black Currant crops have now been harvested, and whilst Raspberries were under average in some districts Black Currants have done well, particularly in the foothills. The sudden hot weather, however, caused considerable loss amongst such varieties as Goliath and Lees Prolific, where these varieties were not picked at the correct stage of maturity. Strawberries in the lower lying districts were badly hit by the hot winds early in January but in elevated areas the crop has been good.

Hobart, 2/2/40.

COLOUR AND QUALITY OF FRUIT EXCELLENT — ASPECTS OF ACQUISITION ACTIVITIES — LIMITED EXPORTS — FRUIT JUICES AND EVAPORATED APPLES.

(By Our Correspondent.)

HOT weather and drying winds have affected the growth of both Apples and Pears in the north of the State, it will be difficult in many places to get the fruit up to a size suitable for interstate markets, and as shipping space is scarce for Tasmania, and only a small percentage will go oversea.

Apart from size, the quality and color are excellent and would have met oversea requirements well. A good rain even now would put mid-season and late varieties right up to size for the interstate trade.

Case material is still a problem as many growers neglected to order supplies early owing to the uncertainty of the position.

Efficient help is hard to get, especially packers, which is increasing the difficulties considerably.

In the southern districts it does not appear to be quite so dry and in most places the fruit is well up to size and the total crop should be well up to normal and the average quality good. Some orchards are a bit spotty owing to the abnormally wet Spring. Efficient help is just as hard to get as in the north, and there is a very difficult time ahead of the growers, who will have to comply with the Board's instructions, which, in many instances will not suit the individual circumstances.

What has surprised me most when talking to growers in various parts of the State is the unfortunate psychological effect the acquisition scheme is having, even on men who normally take a keen interest in their work and business, now that their own business is taken out of their hands and they are losing interest in their orchards, which will ultimately have a bad effect on production and efficiency; apparently personal initiative is essential to get the best out of producers.

The assessors are still at work and it will be some considerable time yet before the work is completed as analysing the returns will take a long time.

The Port Huon's pure fruit juice factory is putting up raspberry and Black Currant juice as well as Apple later, all the products seem of high quality.

Tasmania only has two oversea boats for February, one for the Tamar taking 30,000, and the other for Hobart, taking 27,000.

The evaporators are getting ready for an increased output this season, which will help get rid of the surplus.

I think that all growers consider that the personnel of the Control Board needs modifying so as to give the growers more control of their industry.

Hobart, 21/2/40.

Husband (feeling a twinge in the back while tuning in the radio): "I believe I'm getting lumbago."

Wife: "What's the use dear? You won't be able to understand a word they say."

AUSTRALIAN EXHIBIT IN NEW ZEALAND.

Visited by More than a Million.

More than a million people have visited the Australian Pavilion at the New Zealand Centennial Exhibition, Wellington, states the Department of Commerce.

The exhibits cover a very wide range. The Australian pavilion is stated by many to be the outstanding attraction.

Canned and Dried Fruits.

"A tasting day of Australian canned fruits has been held. The fruits were sent by the Australian Canned Fruits Board, and small samples were given to women visitors. It proved a most popular attraction and three attendants were kept busy opening cans and serving the visitors. Some eight and a half dozen cans were opened and the comments justified the event.

"A similar demonstration was staged in the interests of dried fruits. Small samples of table Raisins and Sultanas were handed out to visiting women, and this experiment proved just as successful. While no licenses are being issued for the importation of Australian canned fruits at present, there is no restriction on the importation of dried fruits, and therefore the direct publicity value of the latter was greater."

FRUIT FOR SHOW PURPOSES

Applications for fruit for show purposes have been made to State Acquisition Committees in Tasmania and Victoria, the replies being entirely favorable.

It is hoped that fruit shows will be held throughout the Commonwealth as in previous years.

Apart from the district interest which is thus created, there is distinct publicity value.

Picking Apples from a heavily laden tree.

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A Magic Carpet is just an Arabian Night's tale, of course, but who hasn't dallied with the fascinating idea of effortless travel at will. And there are Magic Carpets still—almost magic, anyway.

A Savings Bank pass book, for instance.

If you have a Savings Account (and it costs you nothing to open one) you can make arrangements to draw money wherever you go, within Australia.

Don't take the risk of carrying large sums with you: travel light and travel safe—on a pass book.

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DUMP CASES—		
SIDES (Plain or Vented)	17 x 14	500's
	17 x 13	500's
	17 x 8½	1,000's
TOPS AND BOTTOMS	17 x 8	1,000's
CANADIAN CASES—		
SIDES	17 x 10	1,000's
	17 x 10½	1,000's
TOPS AND BOTTOMS	17 x 11	1,000's
PEARS—		
SIDES	13 x 6	1,000's
TOPS AND BOTTOMS	13 x 12	500's

Also Combination Packs of:—

DUMPS	CANADIAN	PEARS
(500 17 x 13)	(500 17 x 10)	(334 13 x 6)
(500 17 x 8)	(500 17 x 11)	(334 13 x 12)

Vegetable Garden Notes

SOWING CALENDAR — MIDGET SAVOY CABBAGE AN IDEAL VEGETABLE — BROAD BEANS ARE PROFITABLE — HINTS ON DIGGING AND TRENCHING — THE LEEK WELL WORTH WHILE CULTIVATING.

SOW SEEDS of Carrot (Early Horn, Scarlet Nantes), Parsnip (Hollow Crown), Kohl Rabi, Broad Bean, Leek, Onion, Turnip, Potato, Radish, Mustard and Cress.

Sow seeds or seedlings of Cabbage, Caulflower, Lettuce, Brussels Sprouts, Red and Silver Beet.

In prepared seed beds sow seeds of Cabbage, Cauliflower, Lettuce, for transplanting later.

The nutty-flavored Midget Savoy Cabbage deserves to be more widely grown. It forms a solid little heart of closely-folded crinkled leaves which have a highly appreciated flavor, when cooked. The plants mature in about four months and cold frosty weather during this period improves the flavor.

The seeds should be thinly sown in beds or boxes of moist light soil. When transplanting the seedlings, put them out in rows two feet apart. Space between the plants should be 15 inches. Keep the bed free from weeds and be careful to see that it is never allowed to become dry.

Broad Beans.

The Broad Bean is a thrifty plant. It is quite at home on heavy land, but thrives also on a deep sandy loam. The Broad Bean must be regarded as one of our most profitable garden crops.

For early crops, Leviathan Long Pod is the best variety, and sowings may be made from now onwards on a dry soil in a warm situation. The distance between the double rows and the two lines forming the double rows may be nine inches apart, and the seed two inches deep. On strong ground a distance of three feet may be allowed between the double rows, but it is not well to give over-much space, because the plants protect each other somewhat.

The ground must be kept clean. Pinch out the tops as soon as there is a fair show of blossom, whether fly is visible or not. It is also desirable to root out all plants as fast as they finish their work, for if left they throw up suckers and exhaust the soil.

Digging and Trenching.

In dipping and trenching pieces of ground which are to lie in fallow until the Spring, each trench should be turned up in a rough ridge longways.

Let the trenches be marked out two feet, or not less than two spades wide, and beginning at one end of the piece, open a trench the above width and one full spade deep, or one spade and a shovelling, or two moderate spades deep, according to the depth of good soil, and let the earth of this trench be carried to the other end, where it is intended to finish or fill up the last trench.

The first trench being thus opened, proceed to mark out another; then take off the top with all the weeds and rubbish thereon into the bottom of the first; then dig this second trench, turning the earth into the open trench, throwing it up ridgeways, and when it is dug to the end of the trench shovel up the loose earth at the bottom, throwing it up upon the other earth of the ridge, or otherwise double dig it, that is, without shovelling up the loose earth, dig the trench another spade deep, if the depth of good soil permits, casting the earth upon that of the first spit.

Such plots of ground as are to be manured should previously have the manure spread evenly over the surface, and should then be equally buried a spade deep, not more, in the buttom of each trench as digging is advanced.

The Leek Deserves Greater Popularity.

It is surprising that the Leek is not in greater favor, Richly rewarding the grower for any care that is taken in its cultivation, it is a vegetable of most appetising flavor. Now is the time to sow the seeds and later on the plants should be put out into shallow trenches. Gradually fill in the soil as the plants grow as is done in the case of Celery. This will blanch the stems and make them tender.

PROFITABLE TOMATOES.

Growers of Tomatoes netted more than £50,000 from 212,000 half cases of Tomatoes marketed during the past season by the Central North Coast Tomato, Fruit and Vegetable Co-operative Society in N.S.W. The returns to some growers of early varieties, notably Rouge de Marmande, represented £250 an acre.

"What do you do when your deferred payments come due?"

"Me? I defer paying them."

"Plane" Brand Dusts

"Beauty" (Knapsack) Dusters
"Superior" (Rotary) Dusters

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Passion Fruit Culture

Climatic Conditions :: Soils, Manuring, Cultivation Trellising, Pruning.

AN INCREASED acreage in S. Australia for Passion culture was recently recommended by Mr. H. H. Orchard, Horticultural Adviser, S. Australian Department of Agriculture. He states that whereas Passionfruit is already being successfully grown on a commercial scale in S. Australia, it has not attracted much notice so far. While the prospects are favorable for additional plantings, he urges that any increase should be gradual, rather than this should be on a wholesale scale.

Climatic Conditions.

Whilst the vines appear to grow well in a range of soils, they do not like cold climatic conditions; mild frosts are not harmful to growth, but heavy frosts are definitely harmful.

Vines thrive best in warm, humid condition, but such conditions also favor the development of fungus diseases. The Winter crop last year was attacked by the grey mould, **Botrytis cinerea,** but by additional pruning to keep the vines more open it is hoped that this fungus will be controlled in future.

An elevated site with a gradual slope towards the north or north-east is preferable; southerly aspects should be avoided. Cold winds affect the setting of the fruit, and hot dry winds, by tending to increase transpiration, are likely to cause shrivelling of the hanging fruit, as well as scarring and bruising the fruit.

Soils and Manuring.

The Passionfruit will grow in a variety of soils provided they are sweet. A deep, free working loam, well drained, is suitable; heavy clay soils should be avoided. Continuous cultivation and cropping might bring about a sourness or acidity in the soil, and the use of lime at the rate of 8 cwt. to 10 cwt. per acre is advised to correct acidity. To keep the vines growing strongly, sulphate of ammonia is recommended. For best results use a complete manure, about 500 lb. per acre. Passionfruit shells have a fertilising value, as on a dry weight basis one ton of the material is estimated to contain 10 lb. lime, 4½ lb. phosphoric acid, 27 lb. nitrogen, and 84 lb. of potash.

Cultivation.

Good deep cultivation is essential; shallow working, like no cultivation, tends to encourage surface roots. Two ploughings annually are suggested—the first 6 in. deep, following the first Autumn rains, ploughing towards the vines so that the finishing furrow in the centre of the row will carry off surplus water in the Winter; and the second in the Spring, when the soil is thrown away from the vines, and is followed by cultivation to conserve soil moisture. Interplanting of vegetables or cereals between the rows, unless grown as a green manure crop, should not be practised.

The growth which the vines make largely controls the cropping, as the fruit is borne on the current year's growth. Vigorous vines might carry a few fruit earlier, but as a general rule the first worthwhile commercial crop will not be earlier than 15 months in the case of Spring planting and 18 months with Autumn planting. The vines probably reach maximum production in six to seven years, and gradually become unprofitable after that age, although much depends on the treatment given the vines during their development. Nine-year-old vines at McLaren Flat carried a good crop last Winter.

Approximately 12 weeks elapse from the time the fruit sets until it is ready to be harvested, the actual time being greatly influenced by the weather conditions. In the case of the Summer crop, which is the main crop, the vines flower during October and November, and the fruit is harvested during February. The Winter crop is controlled largely by seasonal conditions; if for some reason the Summer crop has been light and the vines are healthy, strong new growth will be thrown out in February and March which will blossom and set a crop harvested from July to October according to weather conditions. This is actually what happened here in 1938; a dry Spring followed by a very hot, dry Summer were contributing causes in a light Summer crop. Following applications of fertilisers, and later rains and more favorable weather conditions, vines set a good Winter crop, estimated in one instance at 200 half-bushel cases of Passionfruit to the acre.

Growers can raise their own seedlings, and about 200 are required to plant an acre where the rows are 12 ft. apart and the plants spaced 18 ft. apart in the rows. These distances allow sufficient light and air to penetrate through the vines, permit of proper training, and facilitate cultivation and harvesting of the crop. Growers are strongly advised to start with very small areas and gradually increase if conditions warrant, but in no case to exceed five acres and not to concentrate solely on Passionfruit.

Trellising and Pruning.

Trellises are required to carry the vines, and what is known as the T-head trellis, in principle the same as used extensively by Currant vine growers, is recommended. The height above ground level should not be less than 3 ft. 6 in., with the three parallel wires about 9 in. apart. On this trellis the Passion vine is trained in a manner somewhat similar to Currant vines; one straight stem up to the centre wire and then along the wire either in one direction or in opposite directions, while the lateral growth is trained over the two outer wires.

Like the Grape vine, the Passion develops its fruit on the current year's laterals, and these laterals mostly spring from leaf buds on the previous year's growth. Like the pruning of the Grape vine, these laterals should be reduced after carrying fruit to force the production of new laterals. Pruning, though, should not be done until the risk of frosts is over, as the matured foliage helps to protect the fruiting laterals. **If vines are left unpruned they soon become a tangled mass of wood and foliage, excluding light and air so esential in the control of diseases and longevity of the vines.**

Regular provision must be made to gradually replace the old vines or else establish a form of rotation of areas. The latter method is the more expensive but has the advantage of spelling the land at regular intervals. Replacing is done by planting seedlings midway between the old vines and gradually removing the worn-out ones.

Growers must aim at growing large fruit to meet the market requirements and to market it in the best possible conditions. Once the fruit is ripe, indicated by skin of a dark purple color, smooth and glossy, and well filled with pulp and seed, it should be marketed without delay and not left to wilt and drop on the ground. Although wilted fruit might be more palatable, the market requires fresh, firm fruit, and the grower must see that he supplies it. Once wilting commences the life of the Passionfruit is shortened, hence the demand for fresh fruit. **The storage life of fresh, firm Passionfruit is approximately one month at 45 deg. Fahr.**

Fruit should be picked daily, either early morning or late afternoon, when it is cool, and care should be exercised in handling to prevent damage to the skin. The half-bushel dump case, which holds 16 doz. to 19 doz. fruit according to size, is generally used for marketing, and it is absolutely essential that fruit be carefully graded according to size and color, while blemished fruit should not be marketed in the fresh fruit trade.

Pulping is another method of handling the fruit, and is, in fact, the economic method of exporting. One local grower has a plant for pulping and for some years has sold his crop in this manner. The process consists of halving the fruit and removing the pulp, which is then placed in glass jars and sterilised in the ordinary way.

Having dealt with the culture and possibilities of Passionfruit under South Australian conditions, the belief is expressed, in conclusion, that there are numerous localities where it can be successfully grown commercially; where soil and climatic conditions are favorable; where large fruit, full of pulp and food flavor, could be produced; and where, by the exercise of sound practices and study of the markets, payable returns will reward the grower. —"S.A. Jour. Agric."

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Victorian News and Notes

Horticultural Conditions in February

HORTICULTURAL CONDITIONS during February are reviewed in a statement issued by the Victorian Department of Agriculture.

The continued dry conditions during the month had their effect on all fruit in areas where irrigation is not practised. **Apple crops** did not fill out as they should have done, and in some instances the leaves commenced to turn yellow and fall. The Geelong district was an exception as the trees maintained their vigor. A high wind on the 22nd caused heavy losses of Apples and Pears in all southern districts and also in the Bendigo area.

Trees generally, however, were very free from disease and insect pests except woolly aphis. The parasite which controls this insect was late in commencing work, but it is now more active.

This year **Pears** have been harvested earlier than usual, and in most districts the fruit was of excellent quality except for a small percentage which was affected by a "stone cell" disorder, probably due to moisture irregularities either in the soil or the tree.

The southern dessert **Peach crop** was nearly finished, and the trees were recovering from the effects of the wet Winter.

In the Shepparton area, the mid-season canning Peaches were light, but the crop of Pullar's Cling promised to be satisfactory. At Kyabram, however, the crop will not be as heavy as was expected owing to limb rubs and hail marks blemishing the fruit. Peach rust was also showing up and a spray was required immediately to avoid a heavy loss. Plums in all districts gave a better crop than was anticipated, as they filled out well. Good prices were obtained both at the factory and in the market.

Almonds in the northern part of the State were affected by "shot-hole" disease and showed the characteristic gumming on the nuts. **Walnuts** in the north-east had light crops, and the nuts have not come up to size owing to the dry conditions.

Citrus crops in the irrigation areas promise to be heavy despite a fall of Navel Oranges and Grapefruit at Mildura, and of Lemons at Swan Hill. Good prices were obtained for Late Valencia Oranges marketed during the month. Groves in the Wangaratta district were beginning to show the effects of the lack of rain, and some growers were carting water for their trees. Lemons in the metropolitan area were looking well and were still carrying half their Summer crop.

In the **vine-growing areas,** Currant and Sultana picking was in full swing at the end of the month, and a good average crop was expected. Picking was commenced nearly a fortnight late this year so growers were hoping for a continuance of the dry weather in these districts.

Waltham Cross and Gordo Grapes were disappointing in the Swan Hill district, as they showed a great deal of the "hen and chicken" type of bunch which makes trimming for market a costly operation.

Ohanez Grapes were showing a very good crop in this district, being free from the heat burn which has been prevalent in previous years.

SHEPPARTON CANNERY AND COOL STORES.

New Machinery Installed.

There have been several recent improvements at the Shepparton Cannery and Cool Stores, also in Messrs. S. J. Perry & Co.'s premises nearby.

Because of extensions to the cool storage facilities at the cannery, and of the modifications of the refrigerating system, a new ammonia compressor and condenser have been installed. The cool stores have been converted to the air-circulating system, a new 15,000 case store having been erected at Messrs. Perry's premises. The new model washing and grading machinery have attracted favorable notice because of their efficiency.

Identified.

"Do you know Mrs. Smith's house?" said the stranger to the butcher's boy.

"Let me see," said the lad. "'Tain't pork and fat—that's No. 3—and it ain't two pounds of steak and juicy—that's No. 7; I know—it's topside and tender, and don't pay. No. 5, that's it, ma'am."

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New South Wales News and Notes

Murrumbidgee Irrigation Areas

CANNING AND DRIED FRUITS — GRIFFITH CANNERY IN OPERATION — EXPERIENCES IN FIG CULTURE — APPLE CROPS LIGHT, PEARS GOOD — TROUBLE WITH BINDWEED — SEEPAGE PROBLEMS.

(By Our Correspondent.)

THE FRUIT SEASON is now in full swing, and the few crops of **Currants** have mostly been harvested and are on the racks, while growers of **Sultanas** are anticipating a good drying season this year, and in some cases very fair crops can be seen.

On outlying farms, however, the small birds and particularly starlings have been a great trial to growers and in one case fully half the Currant crop was stripped by birds before it was ripe enough to pick.

Some excellent samples of dried **Elberta Peaches** have been processed, and a fair amount of **Apricots** were dried, although not as much as in previous seasons, probably 150 tons would be the full amount dried.

The new cannery

which started operations this year in Griffith have processed a fairly large quantity of pulp, and they are anticipating harvesting a good quantity of **Tomatoes** for pulp, also throughout the season.

Dried fruit is certainly wanted this season if the energies of buyers is any criterion to go by, as several firms have been represented up here with this object in view. Enquiries for **dried Figs** in quantity were made by one firm, and although there are not a great quantity of the Smyrna Fig grown here, yet the White Adriatic, if treated in a thorough manner and handled carefully, will turn out a really good dried sample, and apparently there will be no difficulty in disposing of all that are dried this season. Probably the importations of Turkish Figs will be greatly restricted, and have some bearing on the greater demand for local products.

One or two enterprising growers of Figs have combined and put in a small pulping plant, and from the sample seen this season there should be a very ready demand for this product, in fact, there is competition for the purchase of these growers' output, and it appears that a further planting of Figs of suitable varieties for jam making might well be contemplated, provided that the soil conditions are suitable.

The Fig tree does best on a fairly deep loam and requires good drainage, for if stagnant water lies on the roots of the Fig tree, the fruit will quickly ferment on the tree.

Experiments in the pruning of Figs have been carried out with great success by one grower in particular, and his grove of Figs is an excellent example of what can be done in this line.

A heavy manuring is given every year of combined manures, principally superphosphate, potash and sulp. of ammonia, and the results obtained have well warranted the outlay.

The earlier varieties of **Peaches** following on the Elberta crop, are now being forwarded to Sydney, and the crops although lighter than last season, are better than was at first anticipated, and the quality is good.

It will be a little while yet before the Golden Queen Peaches are ready to forward, and some very fine crops of these are to be seen on some farms.

Robe de Sargent **Prunes** are on the light side, but large in size, and many growers have forwarded this variety to Sydney and marketed it as a fresh Plum this season, owing to the scarcity of the Plum crop in other districts, and the prices received have proved satisfactory.

Several growers have remarked that they have done better this year with fresh fruit than for some years, and some of the earlier intermediate varieties of Peaches will also probably be sent to the fresh fruit markets instead of to the canneries.

The Apple Crop,

particularly Granny Smith, has been a failure on the Area this season, and many growers who only had a few fruits left on their trees pulled it off long before maturity was reached, in order to try and make a clean up of the codling grub which has been much in evidence this season.

The **Pear** crop is a very good one, and the fruit is in most cases very clean, although inclined to be slow in sizing up.

Most of the Pear crop will go into the canneries this season, and a good many tons of Williams have already been sent in.

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Bush fires have still been breaking out on the surrounding grazing areas, and 600 acres of Mr. G. R. Campbell's property was burnt out, and on Kooba Station, another serious blaze occurred, and the members of the local Police Force, under Sergt. Ellis, worked hard under the most trying circumstances to quell the flames, and they were ably assisted by men from neighboring holdings, their combined efforts were successful, but a considerable length of fencing, besides the large acreage of grass, was destroyed.

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The great

spread of bindweed

(Convolvulus Arvensis) on this area is causing much concern, and some growers probably hardly realise the menace that it can become if neglected.

So serious is this pest regarded that at the last meeting of the Griffith Progress Association, Mr. G. Louez moved a motion which will duly be forwarded on to the Wade Shire Council, urging them to treat the matter with serious consideration.

Mr. K. G. Carn (special Weed Officer Dept. of Agric.), who recently visited the area, is also of opinion that bindweed will become a dangerous pest unless precautionary measures are adopted to combat its spread.

Some farms in the Yenda and Hanwood Districts are very heavily infested, and it is very obvious that the trees growing in the area affected are being deprived of the food they should receive from the soil.

This weed will send its roots very deeply into the ground, and will also choke the trees and vines out if it remains unchecked, as the tendrils cling and twist themselves round the stems of trees and vines and ultimately choke them.

Lucerne will contend with this weed for supremacy, but the land must be flooded in order to grow the lucerne well, and this will of course give far more water to the trees than they should receive.

The plant quickly covers the ground and flowers profusely, the color of the flowers is white, this weed seems to thrive under constant cultivation, and it is becoming a matter of great concern to those whose farms are affected, as to how to cope with this pest.

It is easier to keep the bindweed in check among stone fruit trees as the cross cultivation can be carried out and this should be done always when the soil is on the dry side, as this will tend to minimise root cuttings from striking, whereas among trellised vines the problem becomes a far more serious one.

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Dr. Dickson, who is head of the Plant Industry Department of the Council of Scientific and Industrial Research, together with Professor Prescott, Chief of the Soil Division of the same Institution, are expected to shortly arrive in Griffith to make a further enquiry into the seepage problems of these areas.

The Griffith Branch of the Australian Party invited several of their leading politicians to visit the area recently, and these gentlemen stated that they were appalled at the state of some of the farms, so the visit of Dr. Dickson and Professor Prescott will be followed with interest by this Association as well as others.

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During the past week the temperatures steadily rose, until on the 15th, the hottest day of the season was recorded, the thermometer registering 106 degs., this was followed by a cooler change, and every appearance of heavy rain, but only a few points fell, and the weather is now clear and warm, with cool nights.

Most growers are hoping that the favorable weather conditions will continue, and that they may harvest their Prune crop, and other fruit crops without the severe losses that were caused by the weather in past seasons.

The D'Agen Prunes are showing up heavier than was at first expected, and are already being harvested, the fruit has not attained a very large size this season, but some crops are very heavy.

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In a recent issue reference was made to the large amount spent in buildings in Griffith, and this week the firm of Woolworths Ltd. opened up their large new and up-to-date store here. This is the 90th store in their chain of large emporiums, and much interest was exhibited on the opening day.

The manager, Mr. O'Connor, handed a cheque for £20 to the secretary of the District Hospital (Mr. A. H. Richards) for the benefit of that institution, which is sorely in need of funds, and the action of this progressive firm was much appreciated by the hospital committee.

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Details of the Apple and Pear Acquisition Scheme

New System Commenced on March 1st

THE NEW SYSTEM of marketing Apples and Pears in Australia under the Commonwealth Acquisition Scheme commenced on March 1, 1940.

When due allowance is made for the inevitable difficulties associated with the organising of a new enterprise on a national scale, it is expected that trading methods will quickly be adopted to meet the new needs of the situation.

As far as the public is concerned, the fruit will be purchased in the ordinary way, through retailers, plus extra facilities for obtaining Apples in case lots and in cartons.

During February, meetings of growers were held in various parts of Australia. While opposition to the acquisition scheme was expressed at some of the meetings, evidences were not lacking that the realities of the situation had been frankly faced by other sections of growers, and a summary of their attitude appeared to be — "It's a war-time measure: let's get behind it and make it a success."

The gesture by a group of Gippsland (Vic.) growers was appreciated by the Apple and Pear Board: this was in the providing by these growers of 8,000 cases of Apples and 2,500 cases of Pears, before the Acquisition period, to make a consignment for the Brisbane market.

Another aspect was presented, however, when a large meeting was held in the Melbourne Town Hall, to protest against the acquisition proposals. Summed up, the request was for growers to be "left alone" and that there be no interference with the Victoria Market.

For several generations the Victoria Market has been used by growers in selling their produce direct to retailers. The volume of trade is enormous, some 3½ million packages being handled annually.

The fact that this tremendous business has been running is evidence of its utility, and it is understandable that a revolutionary change should be viewed with misgivings. There are experienced and thoughtful growers—men who have travelled the world—who state that the Victoria Market is the best system of its kind in existence anywhere. On the other hand there are men of equal experience who believe it to be the worst: that growers would be better off by attending to their work as producers and marketin their fruit co-operatively, thus using grade standards and bulk sales methods at reduced cost to producers.

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However, the present circumstances are unique and unprecedented.

Prominent men among growers and distributors are agreed that without a control system this season the Victoria Market could be flooded with fruit from Tasmania and Apples would not be worth sixpence a case.

Well known growers, leaders of the industry, in the light of the opposition from a section in the Melbourne metropolitan area, have stated it would have been long-sighted policy for the "leave alone" policy to have been adopted, to allow chaos to reign, and then from the ruins to have built up the control system on the present lines.

It was realised, however, that there was solid support for a control system, however irksome it might be. The Federal Government has weighed all the factors and has decided to adhere to its programme, believing that producers will benefit.

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Resolutions have been carried at other growers' meetings in the metropolitan area expressing regret at certain actions by the demonstrative section.

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Immediately following the meeting at the Melbourne Town Hall, the Chairman of the Apple and Pear Board (Mr. J. B. Mills) issued a statement pointing out that the national aspect of the situation was apparently not realised.

"Australia annually produces somewhere between 10,000,000 and 12,000,000 cases of Apples," stated Mr. Mills, "Between 4,500,000 and 5,000,000 are exported each year. Home consumption is probably between 5,000,000 and 7,000,000 bushels. This year, and presumably as long as the war lasts, there will be a substantial reduction in the quantity exported. The British Government had decided that wool, meat and butter had priority over fruit."

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Now, apart from the mechanics of devising and administering the new control system, here is the other side of the picture in relation to the public and the industry generally.

The limitations of export being known, it will be necessary for largely increased consumption of Apples this season in Australia.

A comprehensive publicity programme has been devised to move the crop into consumption. The publicity has been prepared along health lines in order to educate the public so that fruit eating habits will be formed. This should be of permanent value.

When it is realised that the average per capita consumption of Apples is about half an Apple per day, the scope for educational publicity will be recognised.

But not only are publicity methods being used, but new avenues for fruit sales are being developed. Market research is being conducted: country trade is being developed to its full capacity: apple clubs are being formed among employees in business organisations: an endeavor is being made to have Apples available at schools much along the lines of the present milk distribution. Preparations are in hand for extending the Apple drink trade, and for drying and canning Apples.

In Queensland, growers of Apples and Pears commenced on a vigorous merchandising and advertising campaign as soon as their fruit was fit to handle.

With the co-operation of the Railways Department, a case order business was developed, resulting in new avenues of distribution to the extent of 1,000 cases a week.

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The selling of southern fruit in Queensland is quite an important matter. A panel of 43 agents was selected for approval by the Minister for Commerce. Of those selected, 39 accepted appointment, but several refused on the grounds that the conditions set down were a violation of trade practices.

The Chairman of the Queensland State Acquisition Committee, Mr. B. Flewell Smith, said he had endeavored without success to secure the exemption of Queensland from the acquisition system until the end of March.

A large panel of 43 agents had been selected to handle the fruit and of these 39 had accepted. The State Acquisition Committee was emphatic that the margins between grower and retailer and consumer must be reduced to a minimum.

It was understandable, continued Mr. Flewell Smth, that those members of the trade who in the past had made substantial profits out of the sale of Apples and Pears, resented any interference with their business. But it must also be understood that many growers strongly resented the acquisition of their crop, and it was the responsibility of the Board to give them the maximum return for their fruit.

In conclusion, Mr. Flewell Smith stated the agents who had accepted appointment on the panel, had done so with enthusiasm: in fact, there had been protests from others who had been excluded.

The Tasmanian Viewpoint.

In Tasmania, the chief apple-growing State of the Commonwealth, the adjustment of the problems of growers and handlers has been fraught with great difficulties.

On the one hand the Minister for Agriculture (Mr. D'Alton)

stated that while he was and always had been in favor of the acquisition scheme, he did not agree with the way it was being administered.

In reply to this the Chairman of the Tasmanian State Acquisition Committee, Mr. L. S. Taylor, expressed regret that the Minister "had decided upon a campaign of fomenting resentment." Continuing, Mr. Taylor said that the acquisition scheme would undoubtedly benefit Tasmania; if the scheme were abandoned, it would leave the Tasmanian industry in a hopeless state. Mr. Taylor then went on to answer in detail the objections raised by the Minister in relation to matters of administration. Speaking on the subject of the available export space, the recommendations had been for Tasmania to receive 50 per cent., Western Australia 40 per cent., and the other States 10 per cent. —but the Minister should be aware of the fact that decisions were in the hands of the Shipping Board appointed by the British Government.

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The Tasmanian State Acquisition Committee has released full details for the acquiring and marketing of the Apple and Pear crops.

Packing Costs:

Claims for packing costs would be recognised on approximately the following basis:—

Labor, including packing, handling, grading, case making, nails and stacking of all case material—and all shed labor—7¼d., paper 2½d., strawboards 2½d.; labels, paste and overheads 1d.; total, 1/1.

Pine cases (⅘ heads), ½d.; pine cases (⅝ heads), 1/1½; mixed pine and hardwood (Canadian) 11½d.; Canadian hardwoods, fully dressed 10½d.; Canadian hardwood, dressed ends on dressed sides, tops and bottoms, 9½d.; Canadian hardwood, undressed, 8½d.; dump cases, dressed 9d.; undressed 8d.

Marketing:

The growers' responsibility ceases when the fruit is delivered to the specified destination and is passed by the inspector.

The Tasmanian Committee has taken over all the cool stores in the State (about 630,000 cases) and has arranged with both N.S.W. and Queensland Committees for extra space in Sydney, Newcastle and Brisbane.

It is anticipated that the disposal of the Tasmanian crop would be on the following lines in the 35 weeks of marketing:—

To	Cases.
N.S.W.	2,100,000
Queensland	750,000
Victoria	300,000
Sth. Aust.	30,000
Export Markets, including the Near East	1,250,000
Tasmanian Consumption	200,000
	4,630,000

Should Acquisition Scheme Be Abolished?

DEBATE AT HECKLE HOUR.

AN INTERESTING DEBATE was staged during the Heckle Hour session of 3DB on Saturday, March 2, when Mr. C. H. Honybun (Doncaster, Vic.) spoke for abolition and Mr. Robert Edwards supported the continuance of the scheme. Fifteen minutes were allowed for each speaker, followed by a question period.

For Abolition.

In opening the debate for abolition, Mr. Honybun's arguments included the following:—

The greatest weakness of the scheme is that producers were not consulted and had no say as to whether they required or were agreeable to the scheme being instituted. It was brought into being ostensibly as a national emergency measure.

Those listening would recall that the Apple and Pear Export Board was constituted in 1938 to control the export of these fruits during the shipping season. In this, too, growers were not consulted.

When it was discovered that to meet war conditions and there was necessity to conserve shipping space, the British Government, rightly or wrongly, decided that fresh fruit was a luxury and therefore placed low in the schedule for the shipping space allotted. This meant that many thousands of cases of fruit, normally shipped overseas had now to be consumed locally, and the announced purpose of the acquisition scheme was to attempt to absorb this large surplus over normal consumption without asking the views or permission of the growers.

He submitted that fruitgrowers were distinctly loyal, and they claim that they should have been consulted upon this important step instead of the scheme being rushed through with no consideration to the industry except perhaps through the then export Board which naturally wished to retain its identity and its members to retain their jobs.

Orderly marketing as represented by the acquisition scheme commenced operations on March 1, but had little or no fruit to sell, although they had a large staff of employees all ready for this service. The stated objects of the scheme is to sell more fruit to the public and to fix the prices that the consumer must pay. He claimed that primary products Boards, as demonstrated by the Onion and Egg Boards have already proved disastrous to the producers and have incurred definite losses by the overhead charges in the employment of large staffs.

One objective of the scheme was publicity for fruit, but he doubted if that sort of publicity now being received would be of the sort to be of any value to the industry. Under the regulations the fruit presented for sale must be of an approved size and quality. Under the old system of individual selling, poor people, who represent the bulk of the buyers, could get good fruit, though slightly below the grade now required, in abundance, and at reasonable prices.

Does anyone believe, he asked, that the Board can increase consumption? The Board suggests disposing of the "below-grade" fruit by giving it to charitable institutions or by processing it in some form. Apples and Pears do not lend themselves readily to this latter process, and who will eventually pay for such losses?

Up to date, he insisted, the Board has not disclosed how the surplus fruit will be satisfactorily disposed of without financial loss. If 2½ to 4 million cases, now unable to be exported, are to be consumed locally, it will mean that growers will have to present four more cases each per week to the local market: how does the Board propose to dispose, at advantage, of this surplus.

Finally, he suggested that the Board will force a restriction of production and, by maintaining high prices, reduce consumption, as under the scheme growers will not be enabled to sell their own fruit and the Board will incur heavy costs in marketing the fruit in a manner not approved of by growers. Another point is that growers will be forced to transport small loads, whereas now they cart full loads.

For Continuance.

Mr. Robert Edwards, Barrister and solicitor, then argued for the continuance of the acquisition scheme. He claimed that the first speaker had not proved the failure of the scheme nor had he presented an alternative one. The test would be a demonstration of benefits that would accrue to growers.

When war broke out it was inevitable that shipping space would have to be conserved for what was considered to be vital supplies from Australia, and since fresh fruit was considered to be of less importance than some other products, the need arose to absorb such surplus on the local market. Whether we liked it or not, the decision of the British Government must be accepted, and the acquisition scheme was evolved to meet such conditions. As Tasmania and Western Australia would suffer most and as it was conceivable that these States would inevitably flood the markets in the Eastern States in competition with local growers. He pointed out that not only would the public get better average fruit under the scheme, but growers of the better fruit would receive premiums for such better fruit, therefore good growers would benefit. There would be no interstate dumping. Savings would be made by central orderly marketing, disposing of the high cost of sending buyers all over Australia bidding for supplies as had happened in the past. Another saving would be seen in that publicity would be centralised and the public would be educated to consume more fruit. If the quality were improved, public confidence would be created and more fruit consumed to the advantage of the industry.

Losses anticipated by a cessation of export would be distributed amongst the whole industry and not borne by a few growers. Centralised orderly marketing would also reduce the present method of carrying fruit all over the State in an effort to dispose of it.

Growers, under the scheme would receive advances from the

A great quantity of the remainder of the crop will be processed.

Messrs. Clements & Marshall have been appointed as organisers for the sale of Apples and Pears in Tasmania in an endeavor to double consumption.

Farmer Giles: "What be ailing that old hen of yours?"

Farmer Wiles: "Shell shock. Ducks came out of the eggs she'd been sitting on."

The Lightning Fruit Grader Co., West Brunswick, Vic. FW4181

During March we will have available for sale "LIGHTNING" Model 18 GRADERS, 9 size, double-sided with elevator feed, spring floor bins.

These machines have been traded in from central Apple packing sheds in which we have installed large new model "LIGHTNING" GRADERS.

The secondhand machines will be thoroughly re-conditioned and available for inspection and delivery on or about March 18th. Write early for particulars.

OFFERED SUBJECT TO SALES. — *LIGHTNING* — TERMS IF REQUIRED.

Government, even before their fruit was harvested and this would be an advantage to the grower. It would allow him to carry on his orchard work and he would be assured of receiving his share of the dividend from the pool. If no dividend resulted, growers could rightfully approach the Federal Government for financial assistance with more chance of recognition than at present.

He concluded by urging growers to give the scheme a chance to demonstrate its anticipated value before deciding that it was no good and abolishing it without a trial.

Questions.

During the question period allowed following the debate, ten questions were put to Mr. Honybun and 25 questions to Mr. Edwards. Amongst these were the following:

To Mr. Edwards: If, as has been stated, the Board had no fruit available for sale on the opening day of the scheme, how can you promise that it will be available for buyers later on? Reply: It takes a little time to get any new scheme running, be fair and give it a trial.

To Mr. Edwards: You say that if the scheme is unsatisfactory it can be upset at the elections, but if the Board continues there will be very few growers in business at the elections. Reply: You are anticipating the failure of the scheme, wait until it is proved unsatisfactory before condemning it.

To both speakers: In the constitution of Boards, are not growers given a chance to vote on it? Replies: They were not given this privilege in the matter of the Apple and Pear Board. The acquisition scheme was introduced as an emergency measure and did not have time for an appeal to growers.

To Mr. Honybun: Was any information placed before Cabinet by members of the Export Board before the acquisition scheme was decided upon? Reply: The Board may have supplied some information but in general no growers were consulted.

To Mr. Edwards: Do you suggest that growers should have no say in the disposal of their fruit? Reply: No. I believe that growers should be represented on the Board.

To Mr. Edwards: How do you think that consumers will get better fruit under the scheme when the fruit all comes from similar trees? Reply: While the fruit may be the same from different orchards, the quality of that sold under the scheme will be maintained and poor qualities or grades processed.

To Mr. Honybun: If the scheme is abolished, how would growers propose to get rid of the surplus fruit- Reply: By personal effort and individual marketing. We have always been able to clear our surplus. We don't want Government assistance or interference.

To Mr. Edwards: Has the Government anyone in England to inspect the fruit and to protect the quality of Australian fruit offered for sale? Reply: Yes, it is under strict regulations and we comply with these.

Mr. Edwards: If this scheme creates a monopoly, will the Board make any price they like and will it be too high for consumers to meet? Reply: He believes that the Board will make it possible for the public to get cheap fruit but still return satisfactory prices to growers.

Apple and Pear Acquisition

The following is a brief outline of the proposed method of marketing Apples and Pears at Victoria Market, Melbourne:

The sheds will be divided into separate sections (or departments) and a salesman will be in charge of and responsible for fruit and cases, etc., in his section. A specified time for receiving all fruit will be arranged (probably from 5 p.m. to 8 p.m.). The lorries will enter by Queen-street and a "checker" will direct each lorry to the division at which he will unload. The driver must produce his "ticket," showing the quantity, grower's number, marks and variety of the load. Stackers will receive the fruit from the carter and stack it. The stackers will hand back an equal number of empty cases to the carters. The checker will then tally the quantity received and sign the driver's receipt book. Two copies of the "ticket" will be torn out of the receipt book—one will be posted in the section for the salesman's information, and one copy retained by the checker for office records.

Each section will comfortably accommodate 300 boxes of fruit. Watchmen will be in charge until selling commences at 5 a.m. or 6 a.m. The salesmen must sign on ten minutes before selling commences and check the quantities with the ticket which has been posted in their section by the checker.

Distribution will then commence. Each variety of fruit will be at a fixed price, and the salesman's job is to dispose of the fruit, check the quantity the buyer purchases and receive the cash. The buyer must leave the section direct to one of the two outer roads and must not take fruit or cases from one division into another. (The idea of this is that each salesman is responsible for his own stock and cash, and no possibility of confusion can occur if no material is transferred from one section to another.)

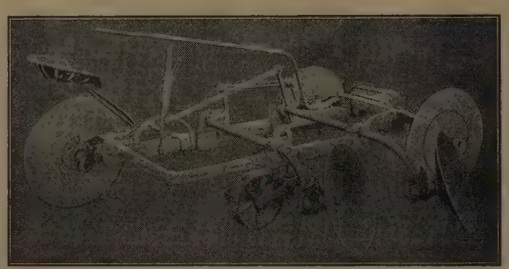
The empty case from the buyer is put into the place from which the full case was sold so that no crowding or untidy stacking can occur.

On completion of selling, the "checkers" will visit each section and tally up with the salesman the quantity, marks and varieties of fruit unsold, which, together with the quantity of empty cases must equal the quantity received. The salesman will hand over to the checker the correct amount of money for the number of cases sold. The checker will sign to the salesman for the amount and the quantities left over, and this receipt, together with the original receipt for quantity received, the salesman will deliver to office, and then sign off in requisite book.

A scheme of rotation will be worked out so that all of the staff get some relief from continuous night work.

It is estimated that one half of the staff can be relieved on Monday, and half on Wednesday, but on Tuesday, Thursday and Friday both the night work and the early markets will require all the staff.

"HILLMAN" ORCHARD STRIP PLOW



Double Furrow

A sturdy, strong plow equipped with reversible discs to enable the operator to plow up to, or away from the trees. Operated by a single lever and with nothing to catch branches of trees. To facilitate the movement of the plow around the orchard the discs are movable and lift clear of the ground.

The steering arms are drop forged from the best mild steel and the main wheels are equipped with ball bearings.

Two medium horses can work this machine all day without tiring. A machine may be obtained for a trial at any time.

Further particulars apply . . .

HILLMAN & KEOGH

Implement Manufacturers

Shipley Street, Box Hill, Melbourne, E.11

Bigger Profits from Fruit
WHEN YOU
SHIP BY PATRICK LINE
BEST FRUIT I'VE EVER GROWN. PITY IT'S GOT TO GO INTERSTATE.
CONSIGN IT BY PATRICK LINE IF YOU WANT IT TO ARRIVE O.K.
HEY BILL! LOOK AT THIS! FATTEST CHEQUE I'VE HAD YET. THOSE PATRICK PEOPLE KNOW THEIR JOB.
LATER

If you want your fruit to get to market, interstate, in tip-top condition, make arrangements to ship it by the Patrick Line. The four ships of the Patrick Fleet have been specially fitted for the safe, speedy conveyance of perishable cargoes. A regular schedule, careful handling and reasonable rates mean extra satisfaction and better prices. There is a big demand for space, so book ahead.

Regular Weekly Sailings between Sydney, Melbourne, Newcastle and Brisbane

JAMES PATRICK & CO. PTY. LTD.

Head Office: SCOTTISH HOUSE, BRIDGE ST., SYDNEY. Telephone BW 4181 (6 lines)
Also at Melbourne, Newcastle, Brisbane

Grades for Apples and Pears Marketed in Australia under the National Security (Apple and Pear Acquisition) Regulations

1. **Packing**

(a) Apples and pears shall be firmly and fully packed in containers approved by the State Marketing Committee. The manner of packing relative to wrapping, lidding, etc. shall be as directed by the Committee.

(b) The apples and pears in a box shall be of one variety. They shall be of such sizes as may be directed by the State Marketing Committee. In each instance there shall not be less than, and not more than 10% shall exceed, the size indicated on the box.

The minimum and maximum diameter limits of apples and pears in the size groups given above shall be:—

(c) Each box shall be clearly marked with the correct name of the variety packed therein, the size or count and grade of the fruit, and the name or registered number of the grower, or if the fruit is packed in a registered packing shed, the brand or registered number of such packing shed.

(d) The shown surfaces or outer layers of fruit in a box shall be a true indication of the contents.

2. **Apple Grades.** Apples when packed shall conform to such of the following grades as may be directed by the State Marketing Committee:—

(a) **Extra Fancy.** The apples shall be clean, uniform in size, of one variety, well formed, sound, and free from broken skins and hail marks.

Slight surface blemishes may be permitted on not more than 10% of the apples in a box provided that the total area so affected on any apple does not exceed that of a circle having a diameter of ¼ inch.

Smooth and not unsightly russeting may be permitted on varieties other than Granny Smith and Cleopatra provided that the area of the surface so affected on any apple does not exceed 30% in Sturmer and 10% in other varieties.

Red, flushed or striped varieties shall have on each apple the red colour characteristic of the variety to an extent not less than that specified in 3. When "green" is specified in 3 the ground colour shall be definitely green and not yellow. In such cases a red flush may be permitted.

(b) **Fancy.** The apples shall be clean, uniform in size, of one variety, fairly well formed, sound and free from broken skins.

Slight surface blemishes and dead Black Spot infections may be permitted on not more than 10% of the apples in a box, provided that the total area so affected on any apple does not exceed that of a circle having a diameter of ¼ inch.

Smooth and not unsightly russeting may be permitted provided that the area of the surface so affected on any apple does not exceed 50% in Sturmer, 10% in Granny Smith and Cleopatra and 25% in other varieties.

Subject to the foregoing hail marks may be permitted if the skin is not broken or materially discoloured provided that the aggregate area of blemishes, dead Black Spot and hail marks on any apple does not exceed that of a circle having a diameter of ¼ inch.

Red, flushed or striped varieties shall have on each apple the red colour characteristic of the variety to an extent not less than that specified in 3. Where "greenish" is specified the ground colour shall be more green than yellow. In such cases a red flush may be permitted.

(c) **Good.** The apples shall be clean, fairly well formed, uniform in size, of one variety, sound, and free from broken skins.

Slight surface blemishes and Black Spot injury may be permitted provided that the total area so affected on any apple does not exceed that of a circle having a diameter of ½ inch.

—Australia's Home Front—

Do YOUR Bit To Protect It

Nutrition Committees, the Medical and Dental professions, as well as dietitians, all agree that Australians are not eating sufficient fruit to maintain abundant health.

APPLES and PEARS Are Rich in Food Values

Apples and Pears are extremely rich in food values and medicinal qualities, and contain many essential vitamins.

Because Britain needs all available shipping space from Australia for other goods for war purposes, Australian fruit growers are standing aside, thus losing their valuable export market.

Citizens, for the benefit of their health, and also to protect the valuable national fruit-growing industry are urged to EAT MORE APPLES AND PEARS.

Export quality Apples and Pears are available to the public at reasonable prices.

Buy Apples by the Case

Order from your local fruiterer or direct from the State Apple and Pear Acquisition Committee in every State capital.

The space for this advertisement is donated by courtesy of the PORT OF SOUTHAMPTON AND SOUTHERN RAILWAYS OF ENGLAND.

Smooth russeting may be permitted provided that the area of the surface so affected on any apple does not exceed 75% in Sturmer, 20% in Granny Smith and Cleopatra and 50% in other varieties.

Subject to the foregoing hail marks may be permitted if the skin is not broken and the aggregate area of blemishes, Black Spot and hail marks on any apple over 2½ inches does not exceed that of a circle having a diameter of 1 inch and ¾ inch in smaller apples.

Red, flushed or striped varieties shall have on each apple the red colour characteristic of the variety to an extent not less than that specified in 3.

3. Table of varieties, classes and minimum percentage of colour characteristic of the variety necessary on each apple for the grades Extra Fancy, Fancy and Good.

Variety.	Minimum % of red colour on each apple. Grade: Extra Fancy.	Fancy.	Good.
Class—Dessert.			
Australian Beauty	50	20	10
Cox's Orange Pippin	33	5	—
Crofton	50	20	10
Delicious	50	20	10
Dougherty	50	20	10
Geeveston Fanny	50	20	10
Jonathan	75	20	10
King Cole	75	33	20
King David	75	33	20
King Pippin	50	10	5
Nickajack	50	10	5
Pomme de Neige	50	10	5
Scarlet	50	20	10
Statesman	33	10	5
Stayman	33	10	5
Tasman's Pride	50	20	10
Worcester Pearmain	50	20	10
Yates	75	20	10
Other coloured dessert vars.	50	20	10
Class—Dual Purpose.			
Cleopatra	—	—	—
Democrat	75	35	20
Duke of Clarence	50	35	20
Dunns	—	—	—
Granny Smith	—	—	—
London Pippin	—	—	—
Ribston Pippin	—	—	—
Rokewood	50	20	10
Rome Beauty	50	10	5
Sturmer	—	—	—

Class—Culinary*.

Alfriston	green	greenish	greenish
Ballarat (Stewarts)	„	„	„
Crow Egg	„	„	„
French Crab	„	„	„
Prince Alfred	„	„	„
Reinette du Canada	„	„	„
Stone Pippin	„	„	„
Other culinary apples	„	„	„

*A red flush is permitted in all grades of culinary apples.

4. **Pear Grades.** Pears when packed shall conform to such of the following grades as may be directed by the State Marketing Commitee:—

(a) **Extra Fancy.** The pears shall be clean, uniform in size, of one variety, well formed, sound and free from broken skins and hail marks. They shall not be less than 2½ inches in diameter. Slight surface blemishes may be permitted on not more than 5% of the pears in a box provided that the total area so affected on any pear does not exceed that of a circle having a diameter of ¼ inch. Russeting may be permitted provided that it does not exceed 15% of the surface of any pear of the varieties Beurre D'Anjou, Clapp's Favourite, Doyenne du Comice, Josephine, Packham's Triumph, Williams Bon Chretien, and Howell.

(b) **Fancy.** The pears shall be clean, uniform in size, of one variety, well formed, sound and free from broken skins. Slight surface blemishes and dead Black Spot infections may be permitted on not more than 10% of the pears in a box, provided that the total area so affected on any pear does not exceed that of a circle having a diameter of ¼ inch.

Russeting may be permitted provided it does not exceed 30% of the surface of any pear of the varieties Beurre D'Anjou, Clapp's Favourite, Doyenne du Comice, Josephine, Packham's Triumph, Williams Bon Chretien and Howell.

(Continued on page 27.)

CAPITAL INCREASED.

Golden West Fruit Packing Pty. Ltd., Sydney. The capital has been increased from £10,000 to £25,000 by the creation of 5,000 new £1 shares. Regd. 5/2/40.

The PRINCIPAL Fruit Merchants and Exporters of SOUTH AUSTRALIA

SILBERT, SHARP & BISHOP LTD.

FRUIT MERCHANTS — EXPORTERS — COMMISSION SALESMEN
BANANA IMPORTERS AND RIPENERS

283 Rundle Street — Fruit Exchange — Adelaide
also at Port Pirie and Port Adelaide

Distributors
All Gardeners' Requirements.
Implements, Manures, Sprays.
Seedsmen & Potato Merchants.

Cables & Telegrams: SILBTSHARP, Adelaide.
TELEPHONES: 5754-55.

When Consigning to ADELAIDE MARKET, try—

Earle S. Caldicott
FRESH FRUIT SPECIALIST
Interstate Representative, Exporter & Commission Agent
Communicate: Box 970 H, G.P.O., Adelaide.
Phone: C 2882. After Hours, L 5395.
Telegrams: "Caldicotts," Adelaide. Reg.

Growers! Consign your Fruit To

H. C. Austin
Wholesale Fruit and Produce Merchant, General Exporter, Commission Agent, Shipping Providor.
Specialty Overseas Export All Countries.
New Market, Union St., Adelaide
Phone C 746. G.P.O. Box 722. Telegrams: Austin Fruit.

Producers' Co-operative Distributing Society Ltd.

Are now paying a Bonus of 15% on all Commissions charged to regular clients of the Fruit & Vegetable Section for year ending Sept., 1938

Send Your Consignments TO US

MELBOURNE & SYDNEY.

Subject to the foregoing hail marks may be permitted if the skin is not broken or materially discoloured provided that the aggregate area of blemishes, Black Spot and hail marks on any pear does not exceed that of a circle having a diameter of ¼ inch.

(c) **Good.** The pears shall be clean, uniform in size, of one variety, fairly well formed, sound, and free from broken skins.

Slight surface blemishes and Black Spot infections may be permitted provided that the total area so affected on any pear does not exceed that of a circle having a diameter of ½ inch.

Subject to the foregoing hail marks may be permitted if the skin is not broken and the aggregate area of blemishes, Black Spot and hail marks on any pear over 2½ inches does not exceed that of a circle having a diameter of 1 inch and ¾ inch on smaller pears.

In the State of Victoria only the following varieties shall be prepared for sale in "Good" grade:—

Granny Smith	2½ inches and better
Delicious (including Lalla)	" " " "
Jonathan	" " " "
Statesman	" " " "
Rome Beauty	" " " "
Yates	" " " "
King Cole	2¼ " " "

Unless otherwise directed by the Victorian Apple and Pear Acquisition Committee, apples and pears prepared for sale in Victoria shall not be less or greater than the sizes given below:—

APPLES.

Dessert—	
Cox's Orange Pippin	2¼-2¾ inches
Delicious	2¼-3½ "
Jonathan	2¼-3¼ "
King Cole	2¼-3 "
King David	2¼-3 "
Pomme de Neige	2¼-2¾ "
Statesman	2¼-3 "
Yates	2¼-3 "
Other Dessert Varieties	2¼-3 "
Dual Purpose—	
Cleopatra	2¼-3¼ "
Democrat	2¼-3½ "
Dunns	2½-3½ "
Granny Smith	2¼-3½ "
London Pippin	2½-3½ "
Rokewood	2¼-3 "
Rome Beauty	2¼-3½ "
Sturmer	2¼-3¼ "
Culinary—	
Alfriston	2½-3½ "
Ballarat (Stewarts)	2½-3½ "
Reinette du Canada	2½-3½ "
Stone Pippin	2½-3½ "
Other Culinary Varieties	2½-3½ "

PEARS.

All varieties 2¼ inches minimum.

RAILWAY MEALS.

£150,000 of Fruit Yearly.

Catering for over 25,000,000 railway passengers on American railways, it is computed that in dining cars, patrons consume £150,000 worth of fruit annually. Not only is fruit sold at meals, but railway employees sell fresh fruit on all long distance trains passing along the corridors with trays of fruit for the convenience of travellers.

In addition to fruit, railway dining cars use 15,000,000 lbs. of meat, 24 million eggs, 7 million pints of milk and cream, 1¼ million loaves of bread, 2 million lbs. of butter and 9 million lbs, of potatoes.

Railway service, therefore, is of great value to the various primary industries in that country.

In Australia, too, though the figures are necessarily smaller, the railways absorb vast quantities of food commodities, whilst their fruit stalls and fruit drink bars are of great convenience to the travelling public and to the industries concerned.

HIGHER PRICES FOR DRIED FRUITS.

On January 12 the Commonwealth Prices Commissioner issued price regulation orders fixing the maximum price for dried fruit sold by the A.D.F.A. The purpose of this advance is to provide some relief for the producer because of his higher expenses. Increases will operate as follows:—Apricots, Nectarines, Peaches, Pears—An increase of ½d. a lb., to operate from January 12. Prunes—An increase of ¾d. a lb., to operate from March 1; Currants, Sultanas, Lexias and Walthams, seeded Raisins and Muscatels—An increase of ½d. a lb., to operate from May 1.

Licensed Farm Produce Agent

F. CHILTON

Fruit Commission Agent

ESTABLISHED 189

SHIPPING NO. 56.

HIGHEST MARKET PRICES — PROMPT RETURNS — RELIABLE ADVICE.

Registered Address for Telegrams and Cables: "CHILTONS."

References:—Bank of N.S.W., Haymarket, Sydney. and Growers throughout Australia.

10 CITY FRUIT MARKETS, SYDNEY.

MEMBER NEW SOUTH WALES CHAMBER OF FRUIT AND VEGETABLE INDUSTRIES.

N. & A. Fruit and Produce Pty. Ltd.

Licensed Farm Produce Agents. (No. 2253)

HEAD OFFICE:
2 STEEL STREET, NEWCASTLE.

References: Bank of New South Wales. Shipping Numbers on Application.

N&A

BRANCH: 6 CITY MARKETS, SYDNEY.
Telegraphic Address: "NANDA."

PHONES:
Newcastle, 1365. Sydney, MA 8428.

WE WANT YOUR BUSINESS — IN RETURN, WE OFFER GOOD AND PROMPT SERVICE.

Shipping No. 281

H. P. WOODWARD

Licensed Farm Produce Agent

ALL SALES CONDUCTED UNDER PERSONAL SUPERVISION

City Fruit Markets, Quay St., Sydney

Phone: MA 2612. Private: XB 2875.

Selected Agent for:—
Tasmanian Fruit Board.
Tamar Coy., Tatana, Launceston.
Goulburn Valley Fruit Growers' Association.
Westralian Tomato Growers' Association.
Southern Queensland Tomato Growers' Association.
North Coast Tomato Growers' Association.

References:
Bank of New South Wales, Haymarket, Sydney.

GROWERS!—Consign your Fruit to—

JAMES SLATER PTY. LTD.

21 CITY MARKETS, SYDNEY.

Postal Address: Box 36, Haymarket P.O., Sydney.
Established 1882.

SHIPPING NO. 19. 88 VIC. & TAS.

Stencils, Advice Notes, etc., on Application.

SERVICE WITH SECURITY

HOPKINS & LIPSCOMBE

Proprietor: STANLEY H. POGSON.
LICENSED FARM PRODUCE AGENT
MUNICIPAL MARKETS, SYDNEY.

SHIPPING NOS.— 58 Vic. and Tas., 68 Q'land.

Telegraphic Address: "Hoplip," Sydney.
Bankers: Bank of N.S.W., Haymarket, SYDNEY.

FRUITGROWERS!

For Satisfactory Results, Send Your Fruit to

F. H. G. ROGERS

Fruit Selling Expert,
MUNICIPAL MARKETS, SYDNEY.

Shipping No. 83. Established 1900.

Telephone MA 3846. Established 1900.

W. MUSGROVE & SON

Licensed Farm Produce Agents.
8 City Fruit Markets, Sydney.

Our Motto—Quick Sales and Prompt Settlements.

Forwarding Numbers:
Tasmania, Victoria, S. Australia, No. 53.
Queensland, Northern Rivers, No. 18.

EMPLOYMENT IN MURRUMBIDGEE IRRIGATION AREA ORCHARDS.

Rates of Pay and Conditions.

A LOG of award rates and conditions of employment has been issued covering the Fruit Industry Section of the Australian Workers' Union. Details applying to those engaged in orchards in the Murrumbidgee Irrigation Area, have been recently published in "Area News," and are as follows:—

Adult males, £4 per week, 1/8⅞ per hour; females of 18 years of age or more, £2/13/4 per week, 1/1⅞ per hour; females under 16, £1/12/- per week, 8¼d. per hour, 16 and under 17, £1/16/- per week, 9½d. per hour; 17 and under 18, £2/4/- per week, 11½d. per hour; males under 15, £1/4/- per week, 6¼d. per hour; 15 and under 16. £1/12/- per week, 8½d. per hour, 16 and under 17, £1/16/- per week, 9½d. per hour, 17 and under 18, £2/4/- per week, 11½d. per hour, 18 and under 19, £2/12/- per week, 1/1½ per hour, 19 and under 20, £3 per week, 1/3 per hour, 20 and under 21, £3/4/- per week, 1/4¾ per hour.

The minimum rate payable to employees engaged on citrus fumigation is 2/0½ per hour.

Seasonal Employees.

The award shows that in addition to the rates prescribed, seasonal employees shall be paid at the rate of 3/- per week, or part thereof extra. This extra rate shall not be divisible so as to be reducible to an hourly rate.

Employees at their option may engage any employees by the week or by the hour. An employee to become entitled to payment of the weekly wage must be available and ready and willing to perform such work as the employer shall from time to time require on the days and during the hours usually worked by the class of employees affected.

An employee shall be deemed to be engaged by the hour unless otherwise specified, while in the case of permanent engagement a week's notice must be given.

Employees working under wet conditions shall be provided with waterproof aprons and gloves if necessary.

FRUIT EXPORTS HAVE STARTED.

More to Follow in March and April.

Pressure on Australian Cold Storage Space.

The Federal Agricultural Council recently announced that fruit exports had started. It was further stated that space would be available for more shipments in March and April.

In submitting a report of the activities of the Apple and Pear Acquisition Committee it was stated that the prospects in regard to the export trade were brighter.

Concerning cold storage in the various States, it was pointed out that big demands might be made on the space because of shipping interruptions. The Department of Commerce, with the co-operation of Departments of Agriculture, should arrange for a complete survey of the facilities throughout Australia, it was decided.

First Waiter: "I've already wakened that man twice and now I'm going to wake him a third time."

Second Waiter: "Why don't you wake him and suggest he leave?"

First Waiter: "Nothing doing. Every time I wake him up he pays his bill."

Cable Address: DAVIS, MELBOURNE. Code: "ABC," 4th and 5th Editions. Box, G.P.O. 148B.

J. DAVIS PTY. LTD., *Fruit Merchants*

8 WHOLESALE FRUIT MARKET

Consignments solicited. One Trial Invited. Best Prices obtained. Prompt Advice and Payment.
Telephone, F 3232. Bankers: The National Bank of Australasia, 271 Collins Street, Melbourne.

Telegraphic Address: "Listeria," Melbourne. Telephone: F 6341. Private: Win. 4535.

Codes: Bentley's A.B.C 5th Edition. **IMPORTANT TO GROWERS** Box 555D, Melbourne.

Australia looks to you to produce and sell good fruit, but to **PRODUCE GOOD FRUIT** and have it badly sold is a reflection on your business ability. To sell well is as important as to produce well. The greatest combination that can exist beneficially is that between a painstaking fruitgrower and a painstaking salesman.

If you have good fruit to market, you will find in the firm of **GEORGE LISTER PTY. LTD.** the service you require. Established over 50 Years.

GEO. LISTER PTY. LTD. 12 Wholesale Fruit Market, Franklin Street, Melbourne.
(Managing Director: J. R. VAIL) Bankers: The Commercial Banking Coy. of Sydney Ltd. (Melbourne Branch).

Silbert, Sharp & Davies
Pty. Ltd.
FRUIT MERCHANTS
17 Wholesale Fruit Market
'Phone: F 2287.

CONSIGNMENTS OF FRUIT AND VEGETABLES
Assured Highest Market Rates.
P. A. PATRIKEOS
36 Wholesale Fruit Market
Melbourne
Telephone: F2227.

A. MILLIS & SONS
34 Wholesale Fruit Market
EXPORTERS AND IMPORTERS
Specialty—Prompt Returns. Cheques every Wednesday. Phone: F 1862

J. W. ROSS
13 Wholesale Fruit Market
WHOLESALE FRUIT MERCHANT
Prompt Returns and Sales Notes Daily
Tel., F 2426.

G. WOOLF
29-30 Wholesale Fruit Market
WHOLESALE FRUIT MERCHANT
& COMMISSION AGENT
Telephone: F 5550.

BELL, BANSON Pty. Ltd.
Wholesale Fruit Merchants,
20 Wholesale Fruit Market, Melb.
CONSIGNMENTS OF FRUIT AND VEGETABLES SOLICITED.
Tel.: F1023; Private: JW2528.
Bankers: E.S. & A. Bank, Market Branch.

T. Stott & Sons Pty. Ltd. FRUIT MERCHANTS ESTABLISHED 1882.
26, 36 Wholesale Fruit Market, Melbourne. And at VICTORIA MARKETS.
COUNTRY AND INTERSTATE ORDER TRADE SUPPLIED.
SHIPPING No. 41. PROMPT SETTLEMENTS. CONSIGNMENTS SOLICITED.
PHONE: F 4370. Bankers: Bank of Australasia, Melbourne.

Regular Supplies of Quality Fruit well Packed and Graded will realize the Best Prices.

H. LOUEY PANG & CO. PTY. LTD.
FRUIT AND PRODUCE MERCHANTS
No. 4 WHOLESALE FRUIT MARKET, MELBOURNE
G.P.O. Box No. 795F, Melbourne.
References—E.S. & A. Bank, 225 Swanston St., Melbourne.
Telegraphic Address: GOOD PRICES ASSURED
"PANGANCO." Cheques Sent Promptly. F 6532.

Tim Young & Co. Pty. Ltd.
WHOLESALE FRUIT MERCHANTS
18 Wholesale Fruit Market
Growers can be assured of receiving the very best service and prompt returns.
Cable Address "TIYOUNG"
A.B.C. Code, 5th Edition.
Box 28a, G.P.O., Melbourne.
TELEPHONE, **F 4321**
Bankers:
E.S. & A. Bank Ltd.,
Melbourne—225 Swanston Street.
Stencil or Labels on application.

Telephones: F 4394 (After hours) F 5575 SHIPPING NO. **91** Telegrams and Cables: "PAXINOS," Melbourne.

D. S. LUCAS & CO.
Accredited Selling Agent S.A. Tomato, Celery, and West Australia Tomato Association. Fruit and Banana Merchant, Importer and Exporter, and General Commission Agent.
PROMPT RETURNS. £1,000 FIDELITY BOND.
9 WHOLESALE FRUIT MARKET, Box 4076, G.P.O., Melbourne.

H. & S. FRANKEL
(Established 35 Years)
No. 44 WHOLESALE FRUIT MARKET, MELBOURNE.
Growers in all States are invited to send consignments. Highest market rates and prompt settlements.
Telephones—
Store: F 4874.
Private F 1555 & FW 3711.
Bankers—
Commonwealth Bank of Australia.
"Growers' Interests further protected by our Fidelity Bonds."

A. E. PITT
Established 1893.
Member of Wholesale Fruit Merchants' Association of Vic.
14 WHOLESALE FRUIT MARKET, MELBOURNE.
Consignments Solicited from all States.
Growers Will Receive Top Market Value and Prompt Returns.
Fidelity Bond Guarantee for £1,000
Pea and Bean Stands,
11 and 12 Victoria Market.
Reference—E.S. & A. Bank, Elizabeth St. Branch, Melbourne.
Phone: F 5035.

Market Notes and Prices

SYDNEY FRUIT PRICES.

Period January 25 to February 26, 1940.

Effect of Continued Hot, Dry Weather :: Heavy Rush of Apples Before Acquisition :: Stone Fruit, Grapes, and Bananas Plentiful.

AFTER months of light supplies of all fruits, the Sydney market is at last receiving much heavier quantities of fruit. At the time of going to press William Pears, colorless Apples (many of them immature), Grapes, Plums from Western districts and various types of Melons are the most obvious kinds of fruit available. We have had our period in which Peaches and Nectarines have been heavily supplied, but this is now past, and several weeks ago Bananas provided something of a problem to the seller, owing to the influx of fruit that occurred, following the heat wave on the North Coast. It, however, has been a pleasant change for all concerned to see fruit available in greater quantities, although it must be understood, supplies have not been equal to normal seasons experienced more than two years ago.

Most districts have once more suffered repercussions from the customary hot and dry weather endured last year, and much fruit coming forward has been particularly small in size as a result of dry weather conditions during recent months. The persistence of

Hot and Humid Weather

conditions without the customary accompanying thunder storms or steady rain fall, has not merely affected much of the stone fruit coming forward from the non-irrigated districts, but it is also causing considerable anxiety to growers of citrus throughout the Metropolitan and Coastal districts. Already it is too late to prevent reduction in crops in many places and the arrival of rain in any quantity must be accompanied by a heavy shedding of fruit by those trees which are simply existing. For three years now our Metropolitan and near Coastal areas have failed to receive this rain which enabled the districts concerned to build up a reputation for fruit and small crops production.

Considerable interest is being displayed, and some anxiety expressed, regarding the application of the Commonwealth Acquisition Scheme in relation to Apples and Pears, which takes place at the beginning of March. Anxiety to attain the utmost price has caused many growers of Apples and Pears to forward their fruit before the usual time of picking and marketing, and had the crop been a normal one, chaotic conditions must have resulted. Small green Apples and dessert types, only half developed, have come forward from most districts and some sales of the small cooking types have been made at low figures. Colored Apples, however, have been very scarce and growers in early districts have obtained wonderful value for their Gravenstein, Jonathan, McIntosh Red and other colored types. Supplies have come forward at the rate of several hundred cases per week from Queensland and a few have also arrived from Victoria, while Tasmania up to February 20 had forwarded more than 14,000 cases to the Sydney market alone. In addition to the William Pear, Packham's Triumph and other types have also appeared, and both agents and buyers have been in doubt as to the best procedure to adopt with the latter. The announcement that William Pears would not be acquired by the Acquisition Committee until March 16 restored some confidence to the trade in relation to this fruit, and marketing has proceeded, since that announcement, on a more satisfactory basis.

The dryness of the season has favored the quality of the light crops marketed and very little fungal breakdown has been observed throughout the entire season. As a result of this good keeping quality, Interstate trading has been conducted with confidence and the usual export of Grapes, Peaches, Nectarines, Plums, etc., has taken place to the Pacific Islands.

During the first week in February, heavy supplies of **Bananas** came forward as a result of the heat wave experienced and during the following week more than 19,500 cases were available, many of them being heat damaged. As a result, radio advertising was commenced by the Eat More Fruit Committee on which the Fruitgrowers' Federation is represented, and every available means of disposal was utilised. Before the end of the month supplies had decreased considerably, and the market recovered. During the period under review the Sydney market received 67,277 tropical cases. **Pineapples** are increasing in quantity each week and the prevalence of water blister has made sales on some occasions rather difficult.

The source of supply for stone fruits has changed from the Irrigation Area to the Southern and Western fruitgrowing districts, Bathurst, Orange, Young and now Batlow forwarding quantities of Nectarines, Peaches and Plums. The Metropolitan Grape crop reached its peak about February 13, but owing to the crop being a very light one, values were maintained and prices were higher than usual. Immaturity in early M.I.A., Gordo and Waltham Cross has made sale of this fruit very difficult, and probably untold damage is done to the demand for Grapes through this foolish procedure. Tomatoes have been plentiful and have arrived from many districts, much of the fruit being of indifferent quality and of varied "get-up." As a result values for the product upon arrival have frequently been very low and only special quality fruit and that which has been sorted and repacked, has realised a payable figure. The extended citrus season is proving profitable to those growers with Oranges and Lemons, the only Oranges available now being those from the M.I.A. and second crop fruit from the Coast. Choice Lemons improved in value about the end of January, but plain grade fruit, providing it possessed good juice content, has sold freely. Queensland Lemons arrived on the market on February 20.

Prices.

Apples: Extra Fancy and Fancy—Alf., Tas., 5/6 to 7/- per bushel; Alex., Tas., 6/- to 8/-; Del. (Q'ld. 10/- to 13/-), N.S.W., 14/- to 17/-; Duke of Clarence, Tas., 6/- to 8/-; Grav., Tas. 8/- to 11/-, N.S.W. 5/- to 11/- (few 13/-); G.S., N.S.W., 5/- to 9/-; Jon. (Q'ld. 8/- to 12/-), Vict. to 11/-, N.S.W. 5/- to 12/- (few 13/-); Londons, N.S.W., 4/6 to 7/- (few 8/-); McIntosh Red (Q'ld. 8/- to 12/-), N.S.W., 5/- to 12/-; Prince Alfred, Tas., 6/- to 8/-; Worcester, Tas., 7/- to 11/-; Others, 4/- to 9/-; Good and D. Grades lower.

Pears: William (Vic. 6/- to 9/-), N.S.W., 6/- to 10/-, small from 4/-, colored 5/- to 10/- per bushel; Packhams, N.S.W., 5/- to 7/-; Others, 3/- to 4/-;

Leading Agents in the

BRISBANE FRUIT MARKETS

Highest Prices. **A. S. BARR** Prompt Returns.

FRUIT EXCHANGE, BRISBANE, QUEENSLAND.

Wholesale Fruit Merchant and Growers' Agent.

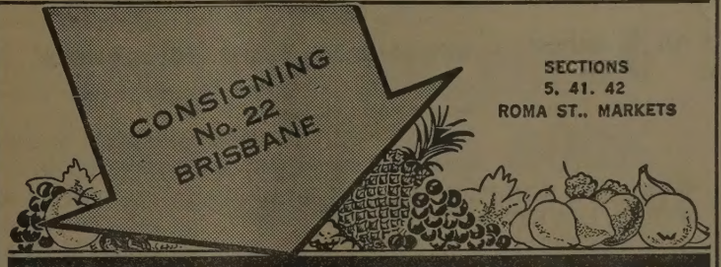
A Trial Solicited. Returns Speak for Themselves. Shipping No. 19.
Established 1888. Registered Telegraphic Address: "Barr, Brisbane."

W. Arkell & Sons Estab. 1892

BRISBANE, B.12. GROWERS' AGENTS.

Shipping No. 12

Bankers: National Bank of Australasia, George St., Brisbane.



MURRAY BROS

Do not run any Financial Risk with your Fruit but Consign it to

HEDLEY GEEVES PTY. LIMITED

Telegraphic Address: "Apples, Brisbane." (Hedley Geeves, Managing Director) Registered Shipping No. 6.

FRUIT EXCHANGE——BRISBANE

SELECTED AGENTS FOR: Phones: Office B 6218. Residence J 3445. Established 1911.

Victoria: Harcourt Fruitgrowers' Progress Assn. Ltd. Harcourt Fruit Supply Co. Ltd. Victorian Central Citrus Assn. Ltd.
Tasmania: State Fruit Advisory Board.
New South Wales: Griffith Producers' Co-op. Co. Ltd. Batlow Packing House Co-op. Soc. Ltd.

Herbert Wilson Pty. Ltd.

WHOLESALE FRUIT MERCHANTS
AND COMMISSION AGENTS

Nos. 1 and 10, Wholesale Fruit Market, Melbourne.

Accredited Agents for Victorian Central Citrus Association and Affiliated Association.

City Telephone: F 6444. Private Phone: M 3055.

Bankers: National Bank of Australasia (Western Branch), Melb.

GROWERS—Consign Your Fruit and Vegetables to Agents who are Members of N.S.W. Chamber of Fruit and Vegetable Industries

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Bromley, W. E.
Brooks, P.
Bryant, J. W.
Bryant, L. J.
Buhl, F., & Son.
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P. S. MACDERMOTT,
General Secretary,
215a Thomas St., Haymarket, Sydney.

Good, D. Grade and over-ripe lower.

Bananas: N.S.W. and Q'land., Regulation graded, first quality fruit, 6, 7, 8 and 9 inch—9/- to 20/-, few higher, inferior lower per tropical case.

Citrus Fruits.

Grapefruit: Palestine, 27/- to 32/6 per 1½ bushel case.

Lemons: N.S.W., local, 12/- to 16/-, few to 20/-, plain grade 8/- to 12/- per bushel; Q'land., 20/- to 25/-.

Oranges: Valencias, 2nd Crop, N.S.W., 15/- to 23/- per bushel; Counts 234 to 163, 7/- to 13/- (few higher).

Melons: N.S.W., local—Rock Melons, 3/- to 5/-, few higher per trop. case; inland—all types, 3/- to 6/- (few 8/-).

Nectarines: N.S.W., inland, 6/- to 8/-, few special 9/- to 10/- per half bushel, inferior from 3/-.

Grapes: N.S.W., local, Black Muscat 7/- to 9/-, few to 12/-, inferior from 5/-; Black Hamburg, 5/- to 7/-, few 8/-, inferior lower; White Muscat, 7/- to 10/-, few higher per half bushel; Sherry, 5/- to 7/6 per half bushel; Inland, Black, 4/- to 8/-; Waltham Cross, 4/- to 5/-, few 7/-; Ribier, 7/- to 10/-; Gordo, 4/- to 5/-, few 7/-, per half bushel; Q'land, Black Muscat, 8/- per half bushel.

Peaches: N.S.W., inland, 6/- to 9/-, few 12/-, inferior lower per half bushel; M.I.A., 5/- to 7/-, few 8/-; Vict., 13/- to 16/- per bushel.

Plums: N.S.W., inland, President, 5/- to 7/-, few 8/-; Narrabeen, 5/- to 8/-, special 10/- to 12/-; Grand Duke, 4/- to 5/-; Giant Prunes, 4/- to 7/-; Pond's Seedling, 5/- to 8/-, few higher per half bushel; Victorian, 6/- to 9/- per bushel.

Pasionfruit: N.S.W., 8/- to 14/-, few 16/-, inferior lower per half bushel.

Pineapples: Q'land., 8/- to 11/-, few higher per tropical case.

—L. T. Pearce, Market Representative, Fruitgrowers' Federation of N.S.W.

SOUTH AUSTRALIA.

Adelaide: During February prices for some lines fluctuated somewhat, but generally a good distributing demand prevailed.

In the fruit section prices remained fairly steady, and with stone fruits the demand at present is very firm. Apricots remained on the markets much longer than usual, and good prices were realised.

Citrus fruits had a very good demand throughout.

Apples increased in supplies during February, and prices ranged from 3/- per case for best cookers to 5/- per case for Jonathans.

Grapes made their appearance during the month, and had an even sale at 4/- per half case.

Hereunder is a list of quotations ruling on 26/2/40.

Apples, Jonathan 5/- case, cookers, 3/-, 3/6 case; Pears, eating 6/- case, cooking 4/- case; Oranges, 15/- case; Lemons, 16/-, 22/- case; Apricots, 7/- ½ case; Peaches, White Flesh 5/- ½ case; Yellow Flesh, 5/- ½ case; Nectarines, 7/- ½ case; Plums, jam 2/6, 3/- ½ case, dessert 3/6, 4/- ½ case; Grapes, dark 4/- ½ case, white 4/- ½ case; Bananas, 22/-, 24/- crate; Pineapples, 12/-, 14/- crate; Melons, sweet 10/-, 12/- cwt., Water 8/- cwt.

QUEENSLAND.

Brisbane (21/2/40): Messrs. Clark & Jesser report as follows: During the past few weeks Apples have come forward in much heavier supply and values have declined considerably. Ruling prices at present are as follow: Apples: Jons. and Del., 7/- to 9/-; G. Smiths, 6/- to 7/-. Pears: W.B.C., 9/- to 11/-. Oranges: Valencia, 20/- to 22/-. Lemons, 22/- to 24/-. Plums: Ponds Seedlings 8/- to 9/-, Grand Dukes 7/- to 8/-. Peaches, 6/- to 7/-. Grapes: Muscats 8/- per case, Ascots 6/-, Whites Waltham Cross 8/-. Pawpaws, 2/6 to 3/- dump case. Tomatoes very plentiful, 2/- to 3/- case. Cabbage, 8/- to 10/- per chaff bag. Beans, 5/- to 6/- bushel. Peas, 7/- to 8/- bushel.

NEW REGISTRATION.

TOMATO DISTRIBUTORS PTY. LTD., Sydney. Regd. 28/11/39. Capital: £2,000 in £1 shares. Objects: To carry on the business of fruit merchants and dealers, etc. Subscribers: Arthur S. Shepherd and William H. Shepherd (1 share each).

MAXIMUM SPRAY IRRIGATION COY., The, 64 Langroad, Centennial Park, Sydney, manufacturers and suppliers of spray equipment. Com. 20/11/39. Proprs.: Laszlo Kennedy and Laszlo Szego. Regd. 22/11/39.

SPECIAL NOTICE TO FRUITGROWERS

All Members under Fidelity Bond

In response to numerous requests from growers for information as to who are members of the **Wholesale Fruit Merchants' Association of Victoria** the following list is given. All are members of the above Association, and are registered firms carrying on business in the

WHOLESALE FRUIT MARKET, MELBOURNE.

STAND NUMBERS ARE AS INDICATED IN PARENTHESES.

T. STOTT & SON PTY. LTD. (26-36).
H. L. E. LOVETT & CO. (23).
A. E. PITT (14).
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R. CORNISH & SONS (5).
J. HYMAN & SON (51).
HERBERT WILSON PTY. LTD. (10).
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REGAN & KENNY (Successors to Wm. Sweeney). (33).

Correspondence is invited by the Association.

Office : 21 Wholesale Fruit Market, Queen Street, Melbourne. Phone: F 4866.

The Pig Pen

MOST PIG OWNERS have to cope with the problem of quarrelling amongst young pigs put together in the pen for the first time. Sometimes smearing them with oil is effective, but at other times the owner is at his wits' end to know what to do after all the usual peace-promoting steps have been taken.

One farmer recently tried everything he could think of, including extra rations, and as the fighting still went on began to despair of ever being able to keep the peace. Just when the position seemed hopeless, a friend made a suggestion—and it worked miracles. The friend expressed the opinion that the housing of the pigs was dark and uncomfortable. The farmer took the hint and improved the living conditions. The pigs reacted so favorably to the better housing, living peaceably and contentedly together, that they put on weight in a surprisingly short space of time and were soon ready for the factory killing floor. It invariably pays to put growing baconers in comfortable, well-lighted quarters.

NEED FOR CLEANLINESS.

Crude oil or fuel oil will be found satisfactory for the control of lice and mange on pigs.

Before treating the affected animals, thoroughly scrub them with warm soapy water, then apply the oil by hand. Owing to its adhesive and spreading qualities, only a small amount should be applied. Repeat the operation in 15 days' time.

Pay attention to sanitation, and thoroughly clean and disinfect the piggery. Medicated wallows, dips, and oiling posts are also used to control lice.

MANGELS ARE PALATABLE FOOD FOR PIGS.

Whilst mangels alone are not recommended as ideal food for pigs, when supplied with other foods, such as grain and milk, they serve a useful purpose. They are succulent and palatable and provide a certain amount of nutriment. As a root crop of pig feeding the value of the mangel lies in its ability to withstand a dry Spring, and if not required when fully grown the crop may be left in the ground for a few months without much deterioration resulting, or pulled and stored in a shed in a similar method as used for swedes.

RAW OFFAL IS DANGEROUS FOOD FOR PIGS.

When a fat beast is killed for domestic use, many farmers feed the pigs with raw portions of the carcass and viscera. Whilst being a valuable food if cooked the health of animals may be endangered if it is supplied in a raw state. For example when an animal is affected with tuberculosis, the primary lesions in the organs, being small, may escape detection. Although the carcass may not be grossly affected, there is a real danger to pigs—especially young ones—if fed with uncooked material from a diseased beast.

Salesman: "Boy, I would like to see someone with a little authority."

Office Boy: "What can I do for you? I have about as little as anyone."

Poultry Notes

THE DANGER OF HEAT WAVE LOSSES.

Warning to Poultry Farmers.

WHEN high temperatures occur there is a danger to poultry.

Mr. E. Hadlington, N.S.W. Government Poultry Expert recently issued a statement reminding owners of poultry that sudden bursts of hot weather may still be expected, and every precaution should be taken to avoid losses through this cause.

Poultry farmers should make preparations when there appears a likelihood of temperatures rising over the hundred mark, and on such days it is not wise to leave the farm unless someone experienced in handling birds during a heat wave is left in charge, with sufficient help to cope with the hottest of days.

The birds are more likely to succumb to a sudden heat wave after cool weather than when temperatures above the average follow in quick succession.

Inspect Birds Regularly.

The first procedure during a heat wave is to make a close inspection of all the pens when the temperature rises above 103 deg. Fahr., and make sure that all the birds have a constant supply of water within easy reach of the houses.

If the birds have to go even a short distance for a drink of water in the heat of the day they will suffer and casualties are likely to occur much more quickly. These inspections should be made regularly, about every hour of the day while the temperature remains high.

It is necessary to prevent the hens from crowding into the nests or under any cover where there is no circulation of air.

Treatment.

Any birds showing signs of prostration should be removed from the pens and dipped in cold water without undue saturation, except in very bad cases. They should then be placed in a shady spot where there is a current of air if possible, and the ground should be wetted to keep the birds as cool as possible.

On days when the humidity is very high it is not advisable to throw water in the houses, especially where the floors are covered with litter, and the watering of the floors should be practised only as a last resort. If the floors are wet when the birds go to roost the humidity is increased, and trouble is likely to be experienced during the night unless the temperature falls considerably. There is not much objection to watering the floors on hot, windy days.

When a heat wave appears imminent, it is advisable to feed the birds sparingly both morning and evening. This will assist in preventing mortality.

HIS MISTAKE.

Mrs. Brown was displaying a large lampshade she had just bought.

"Isn't that perfectly lovely, my dear! And it cost only twenty-seven and sixpence!"

Her husband looked anything but pleased.

"If you wear that to church to-morrow you'll go alone," he said. "There's a limit to everything, including hats!"

Home Notes

HOW BOTTLING FAILURES CAN BE AVOIDED.

MANY HOUSEWIVES are frequently at a loss to understand why foodstuffs have been unfit for consumption after bottling or canning. The reason is that sterilisation has not been complete, that is, life in animal or vegetable form has been allowed to survive. In such a case there is always the chance of fermentation setting up or the generating of certain yeasts and as a result the contents of the bottles or cans are spoilt.

Most women have some idea of surgical cleanliness, the boiling and sterilising of all knives, instruments, needles, water, etc., used by doctors and nurses. We need to be just as particular over preserving foods. All utensils, jars, lids, rings, etc., should be put into cold water and this brought to the boil and kept boiling until such time as the utensils are all used. Handle as little as possible. Where sugar is used, as in preserving fruits, the risk of fermentation is greater. Acid vegetables such as Tomatoes are easily preserved if sugar is not added. A wash boiler is a great help; failing this, a large saucepan or preserving pan, on the bottom of which is laid wooden strips, to prevent glass coming in contact with the heated pan.

Try Apples in batter. Slice thinly some Apples and put them in a pie-dish. Sprinkle with sugar and a little grated Lemon rind. Pour batter over. Bake in moderate oven.

When using tinned Peaches for pies, flavor them by adding several pieces of preserved ginger which have been well chopped. Served very hot, this makes a delicious cold weather fruit pudding.

Eggs for poaching should be placed in boiling water for a few seconds before cracking the shells. This prevents the yolks from breaking.

Do You Keep Poultry?

if so——

You should secure a copy of the——

POULTRY BREEDERS' GUIDE & YEAR BOOK

Just Published

100 PAGES
Illustrated in COLOURS and BLACK AND WHITE.
Secure Your Copy Now,
1/2
Post free.

This valuable book of reference contains articles on the following subjects:—

LINE BREEDING, BROODING, INCUBATING, HOUSING, FEEDING, DISEASE CHART, TABLE POULTRY, CANDLING, EXPORT, LEADING BREEDS (illustrated in colours), etc.

Published by the

HORTICULTURAL PRESS PTY. LTD.

Box 1944, G.P.O. ***Melbourne***

Selection as a Means of Obtaining Plants Resistant to Pests and Diseases

SUCCESSFUL results were claimed by Mitchurin in Russia in breeding various fruits resistant to certain pests and diseases.

Currants: Large-fruited Black Currants resistant to Sphaerotheca mors uvae were obtained by crossing the English variety "Dukswing" with Ribes succirubrum.

Pears: Mitchurin's Winter Beurre resulting from the cross between wild Usuri Pear (female parent) and Beurre Diel is the sole Winter Pear variety in Central and Northern Russia. In addition to such desirable characters as regular cropping, good quality fruit, long storage life (February), etc., the variety is valuable on account of non-susceptibility to bark scalding, tolerance of the flowers to morning frosts, and immunity of the foliage and fruits to fungi and insects.

After mechanical injury of the fruits penetration of fungi and rotting is prevented by the formation over the wound of a cork-like callus. It is noted, however, that no such protective tissue is formed when organic manure had been applied under the trees.

Grape Vines: Several hardy non-chlorotic varieties have been developed, which can be grown as far north as Mitchurinsk, where there is no real danger of phylloxera and similar pests.

Tobacco: Under Crimean conditions tobacco is very susceptible to Orobanche rots. In the search for hardy Tobacco varieties producing good quality leaf in districts other than the Crimea, a cross was made between a small-leafed Sumatra variety and an early Bulgarian variety. As a result a variety was obtained that not only produced good Tobacco leaf, but was also resistant to adverse climatic and soil conditions of Central Russia and the Urals.

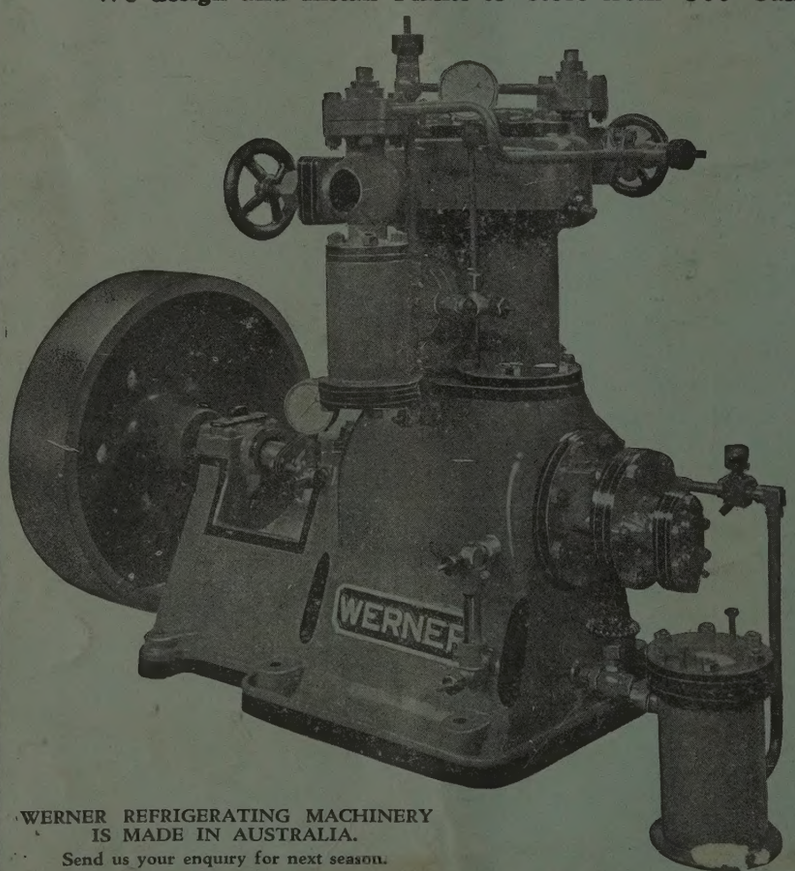
Apricots: It was found possible to select immune and hardy varieties which in the Mitchurin nursery did not require straw covering of the young shoots in Winter.—From "Horticultural Abstracts," E. Malling, Kent, England.

Put a few pieces of charcoal in a tin half-filled with kerosene. Let them soak all night, and they make excellent kindlers to start the fire in the mornings.

"WERNER" PLANTS Refrigerate Over 1½ Million Cases

of Fruit in over 60 Stores throughout the Commonwealth

We design and Install Plants to Store from 500 Cases upwards



Enclosed Type Ammonia Compressor *Suitable for* Full Automatic Control

Direct Expansion *or* Brine Circulation

Type of Compressor made by Werner from 10-ton upwards.

WERNER REFRIGERATING MACHINERY IS MADE IN AUSTRALIA.
Send us your enquiry for next season.

R. WERNER & CO. PTY. LTD.

Refrigerating Engineers

54-86 BURNLEY STREET, - - RICHMOND

'Phones: J 1161 (6 lines).

CITY SHOW ROOM: 610 LITTLE COLLINS STREET, MELBOURNE. Phone: MU 6275.

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N.S.W.: STUART, WALKER & CO. PTY. LTD., 174 Clarence Street, Sydney.

S.A.: W. J. WHITE, 3 Trevelyn Street, Wayville.

W.A.: ATKINS (W.A.) LTD., 894 Hay Street.

New Zealand's Apple Marketing Scheme in Operation

Only Three Grades Accepted.

£10,000 For Advertising.

THE Government scheme of marketing Apples and Pears is now in operation. A wool store in Auckland has been secured as assembly depot for the main Auckland fruitgrowing area, and The New Zealand Fruit Growers' Federation Limited will be the assembly agents for the Internal Marketing Division. Growers have been advised of packing requirements and only Extra Fancy, Fancy, and Commercial grades will be marketed.

Grade Standards Will Be Strictly Adhered To.

Close inspection will ensure that grade standards will be maintained. It has not been possible to provide for every situation that may arise, but it is intended that fruit which fails to reach the required standard will be repacked at the grower's expense. The grower will be at liberty to sell direct to the private consumer provided his operations are limited to the three grades decided upon.

Advertising and Marketing.

The sum of £10,000 will be spent on advertising, and railway stations and dairy factories will act as marketing agents, in addition to the ordinary channels of distribution.

At the outset of the scheme Gravenstein and Albany Beauty Apples, besides some cooking lines and Bon Chretien Pears, will be the main varieties handled.

Growers will receive an average price of 5/- a case, half of which amount is the estimated cost of packing and transport.

"POPEYE" COCKTAILS TO SOLVE BRITISH COLUMBIA'S APPLE MARKETING PROBLEM.

Hitlerism is giving the British Columbia Apple grower something to think about as well as his Australian cousin. Mr. Geo. M. Murray, a Liberal Member, recently told the Legislature of British Columbia that "Popeye" Cocktails in every home would be a new avenue of local consumption to offset the curtailment of export facilities. "Popeye" Cocktails, it seems, contain the juice of Apples, Carrots and Spinach and are claimed to be "healthful beverages, pleasant to take." Ice-cream thrown in to taste is recommended. When he was offered a "Popeye" Cocktail, said Mr. Murray, he expected an alcoholic drink, but discovered instead that it was a most delectable beverage of juices.

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